

THE GUNTON ARMS

SAMPLE MENU MARCH 2026

Bread and butter 3.00

Wild mushroom and tarragon soup 8.00

A plate of Marsh Pig coppa with rocket and crab apple jelly 13.50

Mixed beets with pickled walnuts and Binham blue 10.00

Deep fried cod cheeks with caper and dill mayonnaise 12.00

Gunton smoked Loch Duart salmon with Irish soda bread 16.50

South Creake pork belly with Bramley apple and pea shoots 11.50

FROM THE ELK FIRE

10oz Sirloin steak 48.00

Rib of beef to share 110.00

South Creake pork chop 24.00

Gunton red deer rump with mash and onion gravy 19.50

Our Aberdeen Angus beef is hung for 28 days

All steaks cooked on the open fire are served with goose fat roast potatoes,

Bearnaise, Bramley apple or Rowanberry.

Additional Bearnaise 3.00

Cod fish fingers with chips and mushy peas 17.50

Ivor's crab pasta with chilli, garlic and coriander 19.00

Farmhouse chicken, leek and bacon pie (25 minutes) 18.00

Roast halibut fillet with seashore vegetables and green sauce 32.00

Slow cooked lamb shoulder with winter bubble and squeak 29.00

Cod fillet with monksbeard, wild garlic cream and seared king scallop 33.00

Gunton venison stew with herb baked dumpling 24.00

Cauliflower cheese £7.00

Purple sprouting broccoli with hollandaise

Chantenay carrots with chervil

Mixed leaf and herb salad

Buttered Maris Peer potatoes

Chips

Sides 5.50 each

Lunch 12noon—3:00pm Dinner 5:30pm—9:30pm

BAR SNACKS AVAILABLE ALL DAY

Chips 5.50 with curry sauce 6.25

Blythburgh pork crackling with Bramley apple sauce 6.00

Lamb kofta with tzatziki and red onion salad 7.00

Mixed stoned olives 7.50

Aubergine and feta croquettes with romesco 7.00

Rose veal meatballs with tomato and basil sauce 7.00

SPARKLING

	125ml	750ml
Tanners Cava Brut, Traditional Method NV, Spain	7.50	39.00
Crémant de Limoux, Languedoc, France	10.25	55.00
Crémant de Limoux Rose, Languedoc, France	10.25	55.00
Dumangin J. Fils, Premier Cru, Extra Brut, Champagne, France	14.50	87.00
Vintage, J. Dumangin Cuvée, Champagne, France, 2009		100.00

WHITE

	175ml	500ml	750ml
Domaine de L'Anglade, Blanc, Provence, France	6.50	18.50	
El Campesino, Unoaked Chardonnay, Chile, 2024	9.75	24.50	35.00
Rio Andino, Sauvignon Blanc, Chile, 2024	9.75	24.50	35.00
Figini, Gavi di Gavi, DOCG, Piedmont Italy, 2024	10.50	27.00	39.00
Cave de Saumur, Chenin Blanc, France, 2023	10.75	27.75	40.00
Muscadet de Servre et Maine, Sur Lie, France, 2024	11.25	29.00	42.00
La Poda, Albarino, Rias Baixas, Spain, 2024	12.00	31.00	45.00
Picpoul de Pinet, Domaine Gaujal, France, 2024	12.25	31.75	46.00
Zeni, Vignealte, Lugana DOC, Italy, 2024	14.25	37.75	55.00
Quincy, Jerome de la Chaise, Loire, France, 2023			60.00
Chablis, Domain Christophe Camu, Burgundy, France, 2024			70.00
Sancerre, Domaine du Nozay, Loire, France, 2023			77.00
Saint-Veran, Domaine de Fa, Burgundy, France, 2022			79.00
Chablis, Daniel-Etienne Defaix, Vieilles Vignes, Burgundy, 2022			83.00
Le Vieux Donjon, Chateauneuf du Pape, Rhone, France, 2021			90.00

ROSE

	175ml	500ml	750ml
Domaine de L'Anglade, Rosé, Provence, France	6.50	18.50	
Bernard Van Doren, Le Rose, Maures, Provence, France, 2024	9.75	24.50	35.00
Domaine Saporale Rosé, Vin de Corse Sartene, Corsica, 2021			64.00
Corkage (Per 750ml Bottle)			35.00

Vintages Subject To Availability

For Allergen Information Please Scan The QR Code
And Inform Your Server Of Your Specific Allergies



DESSERTS

Amedei chocolate mousse 10.00

Buttermilk pudding with Yorkshire rhubarb 9.00

Amaretto cheesecake with raspberry 9.75

Blood orange and St Giles gin jelly shot 4.75

Norfolk treacle tart with clotted cream 9.50

Ice cream and sorbets 4.25 per scoop

Rosary, Wells Alpine and Harrogate blue with walled garden quince cheese 12.00

RED

	175ml	500ml	750ml
Domain de L'Anglade, Rouge, Provence, France	6.50	18.50	
Amanti del Vino Primitivo, Salento IGT, Italy, 2024	9.75	24.50	35.00
Xenysel, Monastrell, Jumilla, Spain, 2024	10.00	25.75	37.00
Marques de Zerra, Rioja, Crianza, Spain, 2019	11.25	29.00	42.00
Domaine Saint Gayan, Cotes du Rhone, France, 2021	11.50	29.75	43.00
Domaine Girard, Malepere, Languedoc, France, 2021	12.25	31.75	46.00
Chateau d'Argadens, Bordeaux, France, 2020	12.50	32.50	47.00
Hautes Pistes, Pinot Noir, IGP, Pays D'OC, 2023	12.50	32.50	47.00
Domaine de L'Anglade, Merlot, Provence, France, 2019	12.75	33.00	48.00
Chateau Peymouton, St-Emilion Grand Cru, Bordeaux, France,			55.00
La Fermade Lirac, Rhone, France, 2022			56.00
Julienas, Domaine, du Clos du Fief, Beaujolais, France, 2023			60.00
Achaval Ferrer, Malbec, Mendoza, Argentina, 2022			61.00
Sesti Grangiovese, Toscana IGT, Italy, 2023			67.00
Gigondas, Domaine Saint Gayan, Rhone, France, 2019			68.00
Pic Saint Loup, Mas Buruiere, Languedoc, France, 2022			72.00
Bandol, Mas de la Rouviere, Provence, France, 2020			79.00
J.P Moueix, Pomerol, Bordeaux, France, 2020			79.00
L'Aurage, Castillon Cotes de Bordeaux, France, 2020			80.00
Peppoli, Chianti Classico DOCG, Italy, 2023			82.00
Chateau Lagrange, Pomerol, Bordeaux, France, 2018			90.00
Le Vieux Donjon, Chateauneuf du Pape, Rhone, France, 2021			94.00
Côte Rôtie, Grand Vin des Cotes du Rhone, Rhone, France, 2021			95.00
Domaine de Saissac, Cabernet Sauvignon, IGP Languedoc, France, 2020, Magnum 1.5ltr			75.00

WATER AID

Gunton Filtered Sparkling Water - £1 Voluntary Donation to Water Aid Per Bottle 3.00

A 12.5% Discretionary Service Charge Will Be Added To Your Bill.