

# THE GUNTON ARMS

## APRIL 2026 SUNDAY SAMPLE MENU

Bread and butter 3.00  
 Charlotte potato and walled garden sorrell soup 8.00  
 Whole dressed Cromer crab 17.50  
 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

### SUNDAY ROASTS

Roast Aberdeen Angus sirloin of beef with Yorkshire pudding 28.00  
 Farmhouse chicken for 2/3 people to share, with stuffing  
 and roasted garlic bread sauce 48.00

All our roasts are served with Chantenay carrots with chervil,  
 buttered Savoy cabbage and goose fat roast potatoes

Cod fish fingers with chips and mushy peas 17.50  
 Ivor's crab pasta with chilli, garlic and coriander 19.00  
 Roast halibut fillet with seashore vegetables and wild garlic pesto 32.00  
 Slow cooked lamb shoulder with spring bubble and squeak 29.00  
 Sea trout with monksbeard and Kings lynn brown shrimp 29.00  
 Ox cheek and Ale curry with rice and naan 19.50

Buttered Savoy cabbage  
 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—9pm

### 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  
 Aberdeen Angus keema with yoghurt and naan 7.00  
 Aubergine croquettes with romesco 7.00  
 Pigs cheeks with sherry and lentils 10.00

### 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, Dumangin J.Flis 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 de 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, Alberino, 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, Domaine 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, France, 2022			83.00
Le Vieux Donjon, Chateauneuf du Pape, Rhone, France, 2021			90.00

### ROSE

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

### DESSERTS

Chocolate and walnut brownie with chocolate sauce and vanilla ice cream 10.00  
 Buttermilk pudding with blueberries 9.75  
 White chocolate and walled garden rhubarb cheesecake 9.75  
 Blood orange and St Giles gin jelly shot 4.75  
 Bread and butter pudding with butterscotch ice cream 9.00  
 Ice cream and sorbets 4.25 per scoop  
 Rosary, Wells Alpine and Harrogate blue with chutney 12.00

### RED

	175ml	500ml	750ml
Domaine 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
Margues 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
Château 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
Chataeu Peymouton, St-Emilion, Grand Cru, Bordeaux, France, 2019			55.00
La Fermade Lirac, Rhone, France, 2022			56.00
Julienas, Domaine du Clos du Fief, Beaujolais, France, 2023			60.00
Archaval 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
Cote Rotie, Grand Vin des Cotes du Rhone, Rhone, France, 2021			95.00

### MAGNUM

Domaine de Saissac, Cabernet Sauvignon, IPG, Languedoc, France, 2020 75.00

### WATER AID

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

Vintages Subject To Availability

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



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