

**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
- Spicy wild boar sausages with chilli jam 7.50
- Chilli and parmesan panisse with red pepper hummus 6.00
- Stoned mixed olives 7.50

**SPARKLING**

	125ml	750ml
Tanners Cava Brut, Traditional Method NV, Spain	7.50	39.00
Crémant de Limoux, Languedoc, France	10.50	57.00
Crémant de Limoux Rose, Languedoc, France	10.50	57.00
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
Moulin de Gassac, Famille Guibert, Viognier, France, 2025	10.00	25.00	36.00
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	12.75	33.00	48.00
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			78.00
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			94.00

**ROSE**

	175ml	500ml	750ml
Tanners Rosé, Côtes De Gascogne, France, 2024	7.75	19.00	27.00
Bernard Van Doren, Le Rose, Provence, France, 2024	9.75	24.50	35.00
Corkage (Per 750ml Bottle)			35.00



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

**THE GUNTON ARMS**

**JUNE 2026 SAMPLE MENU**

- Bread and butter 3.00
- Pea and mint soup with walled garden pesto 8.00
- Mixed beets with pickled walnuts and Binham blue 10.00
- Deep fried cod cheeks with caper and bronze fennel mayonnaise 12.00
- Portwood asparagus and feta salad with shallot dressing 14.00
- 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
- Pork and leek sausages 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 or Bramley apple
- 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 cod fillet with spinach, peas, artichoke and green sauce 33.00
- Slow roast shoulder of lamb with spring bubble and squeak 29.00
- Roast Hake fillet with sea beet and Café, de Paris butter 28.00
- Barbecue beef brisket with chips and slaw 23.50

- Mixed spring greens
- Minted peas and beans
- Bunched 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

**DESSERTS**

- Chocolate truffle torte with griottine cherries 9.75
- Apricot and Almond tart with clotted cream 9.50
- Buttermilk pudding with raspberries 9.75
- White chocolate cheesecake with Norfolk strawberry 9.75
- Champagne and mixed berry jelly with vanilla 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	-
Vignerons de Saumur Rouge, Loire, France 2023 (Chilled)	9.50	24.00	34.00
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
Arielle Vatan 'La Ronciere' Pinot Noir, Loire, France, 2023	11.00	28.00	40.00
Margues de Zerra, Rioja, Crianza, Spain, 2019	11.25	29.00	42.00
Domaine Saint Gayan, Cotes du Rhone, France, 2021	12.25	31.75	46.00
Château d'Argadens, Bordeaux, France, 2020	12.50	32.50	47.00
Domaine Girard, Malepere, Languedoc, France, 2021	12.75	33.00	48.00
Domaine de L'Anglade, Merlot, Provence, France, 2019	13.25	34.50	50.00
La Fermade Lirac, Rhone, France, 2022			58.00
Julienas, Domaine du Clos du Fief, Beaujolais, France, 2023			60.00
Archaval Ferrer, Malbec, Mendoza, Argentina, 2022			61.00
Chataeu Peymouton, St-Emilion, Grand Cru, Bordeaux, France, 2019			65.00
Sesti Grangiovese, Toscana IGT, Italy, 2023			67.00
Gigondas, Domaine Saint Gayan, Rhone, France, 2019			71.00
Pic Saint Loup, Mas Buruiere, Languedoc, France, 2022			72.00
Bandol, Mas de la Rouviere, Provence, France, 2020			79.00
J.P Moeux, Pomerol, Bordeaux, France, 2020			81.00
Peppoli, Chianti Classico DOCG, Italy, 2023			82.00
L'Aurage, Castillon Cotes de Bordeaux, France, 2020			83.00
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, France, 2021			95.00

**MAGNUM**

Domaine de Saissac, Cabernet Sauvignon, IPG, Languedoc, France, 2020	1.5ltr	75.00
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**WATER AID**

Gunton Filtered Sparkling Water - £1 Voluntary Donation Per Bottle	3.00
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Vintages Subject To Availability

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