

# THE GUNTON ARMS

## SAMPLE MENU MAY 2026

Bread and butter 3.00  
 Portwood asparagus soup with wild garlic 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 fillet of cod with spinach, Portwood asparagus, peas and artichoke heart 33.00  
 Slow cooked lamb shoulder with spring bubble and squeak 29.00  
 Roast seatrout fillet with monksbeard and Kings Lynn brown shrimp 31.00  
 Salt beef with horseradish mash and carrots £19.50

Mixed spring greens  
 Minted peas and beans  
 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  
 Aberdeen Angus keema with yoghurt and naan 7.00  
 Panisse with wild garlic aioli 7.00  
 Mixed stoned 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
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
Chablis, Daniel-Etienne Defaix, Vieilles Vignes, Burgundy, France, 2022			83.00
Le Vieux Donjon, Chateaufeuf du Pape, Rhone, France, 2021			94.00

### ROSE

	175ml	500ml	750ml
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

### 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  
 Elderflower jelly with vanilla ice cream 9.50  
 Norfolk treacle tart with clotted cream 9.50  
 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	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
Bandol, Mas de la Rouviere, Provence, France, 2020			79.00
J.P Moueix, 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, Chateaufeuf 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