

THE GUNTON ARMS

SAMPLE SUNDAY MAY 2026

- Bread and butter 3.00
- Charlotte potato and wild garlic soup 8.00
- Portwood asparagus with feta and shallot dressing 14.00
- Mixed beets with pickled walnuts and Binham blue 10.00
- Deep fried cod cheeks with caper and bronze fennel 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
- Roast seatrout fillet with monksbeard and Kings Lynn brown shrimp 31.00
- Salt beef with horseradish mash and carrots £19.50

- Buttered savoy cabbage
- Chantenay carrots with chervil
- Mixed leaf and herb salad
- Buttered Maris Peer potatoes

- Chips
- Sides 5.50 each

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
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
Bernard Van Doren, Le Rose, Provence, France, 2024	9.75	24.50	35.00
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
- Elderflower jelly with vanilla ice cream 9.50
- 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	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 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, 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



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

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