

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 8.00
 Spicy wild boar sausages with chilli jam 7.50
 Chilli and parmesan panisse with red pepper hummus 7.00
 South Creake pork croquettes with an apple relish 7.00

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
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, Chateaufeuf du Pape, Rhone, France, 2021			94.00

ROSE

	175ml	500ml	750ml
Tanners Rosé, Côtes De Gascogne, France, 2024	7.75	19.00	27.00
Corkage (Per 750ml Bottle)			35.00



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

A Discretionary £1 Donation For The Air Ambulance Will Be Added To Bills

THE GUNTON ARMS**Sample Menu July 2026**

Bread and butter 3.00
 Garden pea and mint soup 8.00
 Mixed beets with pickled walnuts and Binham blue 11.00
 Deep fried cod cheeks with caper and bronze fennel mayonnaise 12.00
 Crisp halloumi with walled garden peas and honey chilli 12.50
 Gunton smoked Loch Duart salmon with Irish soda bread 17.50
 South Creake pork belly with walled garden gooseberry and pea shoots 12.50

FROM THE ELK FIRE

10oz Sirloin steak 48.00
 Rib of beef to share 110.00
 South Creake pork chop 25.00
 Pork and leek sausages with mash and onion gravy 21.00
 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 18.00
 Ivor's crab pasta with chilli, garlic and coriander 20.00
 Farmhouse chicken, leek and bacon pie (25 minutes) 18.00
 Roast cod fillet with peas, beans, marsh samphire, artichoke and green sauce 33.00
 Slow roast shoulder of lamb with summer bubble and squeak 31.00
 Whole roast mackerel with wild garden gooseberry 24.00
 Barbecue beef brisket with chips and slaw 24.00
 Minted peas and beans
 Mixed summer greens
 Tomato and lovage salad
 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 10.75
 Apricot and almond tart with clotted cream 10.50
 Buttermilk pudding with raspberries 10.75
 White chocolate cheesecake with Norfolk strawberries 10.50
 An iced bowl of Kentish cherries 6.50
 Ice cream and sorbets 4.50 per scoop
 Rosary, Wells Alpine and Harrogate blue with chutney 13.00

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 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 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