THE GUNTON ARMS

August Sample Menu

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

Aubergine and feta croquettes with romesco sauce 7.00

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
El Campesino, Unoaked Chardonnay, Chile, 2025	9.75	24.50	35.00
Rio Andino, Sauvignon Blanc, Chile, 2025	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, 2025	10.50	27.00	39.00
Cave de Saumur, Chenin Blanc, France, 2024	10.75	27.75	40.00
Muscadet de Servre et Maine, Sur Lie, France, 2024	11.25	29.00	42.00
Vina Cartin, Alberino, Rias Baixas, Spain, 2025	12.00	31.00	45.00
Picpoul de Pinet, Domaine Gaujal, France, 2025	12.75	33.00	48.00
Zeni, Vignealte, Lugana DOC, Italy, 2025	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
Saint-Veran, Domaine de Fa, Burgundy, France, 2023			79.00
Chablis, Daniel-Etienne Defaix, Vielles Vignes, Burgundy, France, 2022			83.00
Le Vieux Donjon, Chateauneuf du Pape, Rhone, France, 2023			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 Your Bill

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 Bramley apple 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

Farmhouse chicken, leek and bacon pie (25 minutes) 18.00

Ivor's crab pasta with chilli, garlic and coriander 20.00

Roast cod fillet with peas, beans, seashore vegetables, artichoke and green sauce 33.00

Slow roast shoulder of lamb with summer bubble and squeak 31.00

Whole grilled mackerel with green tomato and rocket 22.00

Barbecue beef brisket with chips and slaw 24.00

Fire griddled courgettes with oregano

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

Amedei chocolate mousse 10.00

Greengage and almond tart with clotted cream 10.50

Buttermilk pudding with raspberries 10.75

White chocolate cheesecake with Norfolk strawberries 10.50

Champagne and summer berry jelly with vanilla ice cream 9.50

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, 2020	11.25	29.00	42.00
Domaine Saint Gayan, Cotes du Rhone, France, 2022	12.25	31.75	46.00
Château d'Argadens, Bordeaux, France, 2020	12.50	32.50	47.00
Domaine Girard, Malepere, Languedoc, France, 2022	12.75	33.00	48.00
Domaine de L'Anglade, Merlot, Provence, France, 2021	13.25	34.50	50.00
La Fermade Lirac, Rhone, France, 2023			58.00
Julienas, Domaine du Clos du Fief, Beaujolais, France, 2024			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, 2020			71.00
Pic Saint Loup, Mas Buruiere, Languedoc, France, 2024			72.00
Bandol, Mas de la Rouviere, Provence, France, 2022			79.00
J.P Moueix, Pomerol, Bordeaux, France, 2020			81.00
Peppoli, Chianti Classico DOCG, Italy, 2024			82.00
L'Aurage, Castillon Cotes de Bordeaux, France, 2021			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, 2022			95.00
MAGNUM			1.5ltr
Domaine de Saissac, Cabernet Sauvignon, IPG, Languedoc, France, 2020			75.00

Vintages Subject To Availability

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