BAR SNACKS AVAILABLE ALL DAY

Chips 5.50 with curry sauce 6.25

Blythburgh pork crackling with Bramley apple sauce 6.00

Gunton venison kofta with tzatziki and red onion salad 8.00

Wild boar spicy sausages with chilli jam 7.50

Gunton venison keema with yoghurt and naan 7.50

Sweetcorn pakora with green chilli and coriander 7.00

Gunton venison sausage roll 5.50

THE GUNTON ARMS

November Sample menu 2026

Bread and butter 3.00

Celeriac, thyme and pear soup 8.00

Mixed beets with pickled walnuts and Binham blue 11.00

Deep fried cod cheeks with caper and dill mayonnaise 12.00

Roast walled garden squash salad with goats curd 11.50

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

Gunton venison sausages with mash and onion gravy 21.00

Gunton red deer rump 30.00

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 or Rowanberry jelly

Additional Bearnaise 4.00

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 spinach and Dal makhani 31.00

Slow roast shoulder of lamb with Autumn bubble and squeak 31.00

Roast halibut fillet with Brancaster mussels and butter beans 32.00

Gunton venison stew with herb baked dumpling 24.00

Honey roast parsnips with thyme

Cavolo nero with orange, garlic and chilli

Chanteney 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 cherry 10.75

Bramley apple and almond tart with clotted cream 10.50

Buttermilk pudding with honeyed fig 10.75

Gunton honey cheesecake with stem ginger ice cream 10.50

Sea buckthorn berry posset 10.50

Ice cream and sorbets 4.50 per scoop

Rosary, Wells Alpine and Harrogate blue with chutney 13.00

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, 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, 2025			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
	125ml		750ml
Palette Rosé, Château Simone, Provence, 2025	22.00	-	130.00
Corkage (Per 750ml Bottle)			35.00

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

RED

	175ml	500ml	750ml
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
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
Arielle Vatan 'La Ronciere' Pinot Noir, Loire, France, 2024	12.75	33.00	48.00
Domaine de L'Anglade, le Brocard, 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
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

WATER AID

Vintages Subject To Availability

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

All Service Charges Are Distributed To The Staff