

**BAR SNACKS AVAILABLE ALL DAY**

- Chips 4.25 with curry sauce 5.00
- Spicy wild boar sausages with chilli jam 6.50
- Blythburgh pork crackling with apple sauce 5.25
- Lamb kofta with tzatziki and red onion salad 6.25
- Falafel with tahini 5.25
- Mixed olives 5.75

**CHAMPAGNE & SPARKLING**

	125ml	750ml
Tanners Cava Brut, Traditional Method NV, Spain	7.25	37.00
Crémant de Limoux, Languedoc, France	10.00	54.00
Crémant de Limoux Rose, Languedoc, France	10.00	54.00
J. Dumangin Cuvée, Champagne, France	13.50	81.00

**WHITE**

	175ml	500ml	750ml
Domaine de L'Anglade, Blanc, Provence, France	6.00	15.00	
El Campesino, Unoaked Chardonnay, Chile, 2021	7.25	17.75	25.00
Rosario, Sauvignon Blanc, Chile, 2022	7.25	17.75	25.00
Cave de Saumur, Chenin Blanc, France, 2021	9.75	25.00	36.00
Muscadet de Servre et Maine, Sur Lie, France, 2021	10.25	26.25	38.00
Domaine de L'Anglade, Le Blanc, Provence, France, 2020	10.25	26.25	38.00
Figini, Gavi di Gavi, DOCG, Piedmont Italy, 2021	10.25	26.25	38.00
Picpoul de Pinet, Domaine Gaujal, France, 2021	11.00	28.25	41.00
La Poda, Alberino, Rias Baixas, Spain, 2022	11.50	29.75	43.00
Zeni, Vignealte, Lugana DOC, Italy, 2022	12.50	33.00	48.00
Quincy, Jerome de la Chaise, Loire, France, 2021			50.00
Chablis, Domain Christophe Camu, Burgundy, France, 2021			60.00
Sancerre, Domaine du Nozay, Loire, France, 2021			70.00
Saint-Veran, Domaine de Fa, Burgundy, France, 2020			75.00
Le Vieux Donjon, Chateauneuf du Pape, Rhone, France, 2021			89.00

**ROSE**

	175ml	500ml	750ml
Domaine de L'Anglade, Rosé, Provence, France	6.00	15.00	
Tanners Rosé, Côtes De Gascogne, France, 2021	8.50	21.75	31.00
Domaine de L'Anglade, Le Rosé, Provence, France	9.75	25.00	36.00
Domaine Saporale Rosé, Vin de Corse Sartene, Corsica, 2021			57.00

**WATER AID**

Gunton Filtered Sparkling Water - £1 Donation to Water Aid Per Bottle	2.00
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For Allergen Information, Vegetarian, Vegan & Children's Menus Please Ask A Member Of Staff.

## THE GUNTON ARMS

### AUGUST WEB MENU 2023

- Bread and butter 2.00
- Celery and blue cheese soup 6.50
- Deep fried cod cheeks with caper mayonnaise 10.50
- Gunton smoked Loch Duart salmon with Irish soda bread 13.50
- Mixed beets with pickled walnuts and Binham blue 9.75
- Crisp halloumi with pea and mint salad and sweet chilli 9.50
- South Creake pork belly with Bramley apple and pea shoots 10.50

**FROM THE ELK ROOM FIRE**

- Sirloin steak 10oz 41.00
- Rib of beef to share 97.00
- South Creake pork chop 21.50
- Pork and leek sausages with mash and onion gravy 18.00
- 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 2.00

- Cod fish fingers with chips and mushy peas 16.00
- Ivor's crab pasta with chilli, garlic and coriander 18.00
- Farmhouse chicken, bacon and leek pie 16.00 (25 minutes)
- Pan fried Seatrout with Portland cockles and seashore vegetables 23.00
- Slow roast shoulder of lamb with summer bubble and squeak 26.00
- Roast cod fillet with piperade and spinach 23.00
- Barbecue beef brisket with chips and slaw 19.50
- Minted peas and beans
- Fire griddled courgettes with oregano
- Wayford Bridge tomato and lovage salad
- Bunched carrots with chervil
- Gunton Walled Garden salad
- Chips
- Buttered Maris Peer Potatoes

Sides 4.25 each

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

**DESSERTS**

- Chocolate truffle torte with griottine cherries 8.00
- Apricot and almond tart with clotted cream 8.25
- Buttermilk pudding with Suffolk raspberries 8.00
- Norfolk strawberry and white chocolate cheesecake 8.25
- Summer berries in Champagne jelly with vanilla ice cream 7.50
- Ice cream and sorbets 3.50 per scoop
- Rosary, Wells Alpine and Blacksticks blue with chutney 9.75

**RED**

	175ml	500ml	750ml
Domaine de L'Anglade, Rouge, Provence, France	6.00	15.00	
Amanti del Vino Primitivo, Salento IGT, Italy, 2021	8.25	21.00	30.00
Xenysel, Monastrell, Jumilla, Spain, 2021	8.75	22.25	32.00
Marques de Zerra, Rioja, Crianza, Spain, 2017	10.25	26.25	38.00
Domaine Saint Gayan, Cotes du Rhone, France, 2019	10.50	27.00	39.00
Chateau d'Argadens, Bordeaux, France, 2018	11.00	28.25	41.00
Domaine Girard, Malepere, Languedoc, France, 2020	11.25	29.00	42.00
Hautes Pistes, Pinot Noir, IPG, Pays D'OC, 2021	11.25	29.00	42.00
Chateau Morillion, St-Emilion Grand Cru, Bordeaux, France, 2014			48.00
Domaine de L'Anglade, Merlot, Provence, France			48.00
La Fermade Lirac, Rhone, France, 2020			49.00
Achaval Ferrer, Malbec, Mendoza, Argentina, 2020			51.00
Julienas, Domaine, du Clos du Fief, Beaujolais, France, 2020			53.00
Sesti Grangiovese, Toscana IGT, Italy, 2020			56.00
Gigondas, Domaine Saint Gayan, Rhone, France, 2017			62.00
Pic Saint Loup, Mas Buruiere, Languedoc, France, 2020			67.00
Bandol, Mas de la Rouviere, Provence, France, 2019			72.00
L'Aurage, Castillon Cotes de Bordeaux, France, 2017			74.00
J.P Moueix, Pomerol, Bordeaux, France, 2020			75.00
Peppoli, Chianti Classico DOCG, Italy, 2020			75.00
L'Hospitalet de Gazin, Pomerol, Bordeaux, France, 2017			85.00
Le Vieux Donjon, Chateauneuf du Pape, Rhone, France, 2018			91.00
Côte Rôtie, Grand Vin des Cotes du Rhone, Rhone, France, 2019			93.00

**RED MAGNUM**

Chateau Moulin de Mallet, Bordeaux, France, 2017	1.5ltr	72.00
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Vintages Subject To Availability

A 12.5% Discretionary Service Charge Will Be Added To Your Bill.  
All Service Charges Are Distributed To The Staff. All Prices Are Inclusive Of VAT.