

Bucks Arms Summer Menu

For guests with any food/drink allergies
please advise us at point of ordering

FOOD ALLERGIES & INTOLERANCES - All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients.

Key: v = vegetarian vg = vegan

Most of our dishes can be made gluten free,
please ask a member of staff if you require assistance

Starters

Soup of the Day
with Toasted Wholemeal Baguette V £8.00

King Prawn Tostadas with Chorizo,
Chimichurri and Coriander Cress £11.00

Wild Mushroom,
Parmesan and Truffle Arancini
with a Heritage Tomato
and Basil Marinara Sauce VE £10.00

Pan Fried Pigeon Breast
with Sautéed Wild Mushrooms,
Buttered Spinach,
Bacon Lardons, Peppercorn Sauce
on Sough dough Toast £12.00

Whipped Ricotta
with Norfolk Honey,
Quince Jelly and Cheese Straws £10.00

Bucks Chilli Beef with Coriander,
Spring Onions & Toasted Peanuts £12.00

Beer Battered Cod Cheeks
with a Pea and Mint Puree
and Tartar Sauce £10.00

Twice Baked Smoked Salmon
and Crab Souffle with Buttered Spinach
and Dill Hollandaise £11.00

Meat

Crispy Chilli Beef with Sweet Chilli
& Gochujang Udon Noodles,
Steamed Pak Choi
& Tenderstem Broccoli,
Crispy Peanut & Onion Crumb
£20.00

Chargrilled Swannington Rump Steak
with Watercress & Sundried Tomato
Salad, Crispy Onion Rings,
Rosemary Sea Salt Fries
(Add Garlic and Parsley King Prawns £6)
£26.00

Pan Seared Beef Medallions
with Roquefort Dauphinoise Potatoes,
Pancetta and Herb Crusted Confit Carrot,
Sautéed Mushrooms, Tenderstem
Broccoli and Veal Jus £29.00

Bucks Burgers topped with American
Cheese, Old Bay Pickles, Ranch Sauce,
Skinny Fries and Coleslaw £18.00

Cajun Flat Iron Steak with Classic
Caesar Salad, Crispy Onion Rings
and Skinny Fries £24.00

Bucks Fried Chicken Burger
with Korean BBQ Sauce, Kimchi,
Toasted Brioche Bun, Baby Gem
and Skinny Fries £19.00

Char Sui King Pork Ribs
with Szechuan Pork Balls, Biang Biang
Noodles in Peanut and Chilli Oil
and Fried Wok Greens £23.00

Roasted Lamb Chump with a Mustard
and Chervil Crust, Sautéed Peas, Fine
Beans and Pancetta, Truffle Fondant
Potato, Lamb and Madeira Jus £27.00

Fish

Grilled Whole Plaice
with a Cromer Crab, Parsley,
Lemon and Parmesan Crust,
Shoe String Fries and Mix Leaf Salad £23.00

Seared Salmon Fillet
with Baked Cromer Crab and Chive
Crushed Potatoes, Crab Butter
Bisque Sauce, Fine Beans
and Garlic King Prawns £22.00

Classic Fish Pie topped
with a Smoked Norfolk Dapple
and Parsley Mash, Garden Peas
and Samphire £23.00

Herb and Parmesan Crusted Wild
Halibut Fillet with Buttered New
Potatoes, Fine Beans and Capers,
Brown Shrimps, Lemon and Sundried
Tomato Butter Sauce £30.00

Poached Smoked Haddock with
Parmesan and Truffle Mash, Buttered
Spinach, Poached Egg and Smoked
Cheese and Chive Sauce £22.00

The Bucks Cromer Crab Salad
with Warm Bread, Pickles,
Garlic Aioli and Coleslaw £20.00

Beer Battered North Sea Cod Fillet
with Chunky Chips, Tartar Sauce
& Steamed Garden Peas £19.00

Vegetarian

Crispy Halloumi Burger with Beetroot Hummus, Tzatziki,
Toasted Brioche Bun, Skinny Fries, Onion Rings and Coleslaw £17.00

French Onion Mac n Cheese topped with a Goats Cheese Fritter
and Toasted Sourdough Crumb £17.00

Thai Green Curry Noodle Soup with Charred Lime,
Crispy courgettes, Coriander and Chillies £17.00

Sides

Warm Bread and Artisan Olives
with Hummus £6.00

Buttered Tenderstem Broccoli £6.50

Chunky Chips £5.00

Beer Battered Onion Rings £4.00

Skinny Fries £5.00

Truffle and Parmesan Fries £7.00

Cheesy Garlic Ciabatta £5.00

Desserts

| | |
|---|--------|
| Warm Chocolate Brownie with Biscoff Ice Cream and Chocolate Sauce | £9.00 |
| Baked New York Cheesecake topped with Blueberry Eton Mess and Elderflower Sorbet | £9.00 |
| Classic Sticky Toffee Pudding with Butterscotch Sauce and Clotted Cream Ice Cream | £9.00 |
| Classic Lemon Posset topped with Raspberry Compote and Shortbread | £9.00 |
| Warm Spiced Plum, Blackberry and White Chocolate Crumble with Cinnamon Custard | £9.00 |
| The Bucks Affogato - Double Espresso with Biscoff Ice Cream and Cocoa Powder | £6.00 |
| The Bucks Cheese Board with Fruit Chutney and Biscuit | £12.50 |
| Trio of Ice Cream and Sorbet with Fresh Berries | £7.00 |

Children's

| | |
|---|-------|
| Battered cod with Chips and Peas | £9.00 |
| Chicken Goujons with Chips and Beans | £7.00 |
| Sausage and Mash with Tenderstem Broccoli and Gravy | £9.00 |
| Pesto Pasta with Parmesan Cheese | £7.00 |
| Cheese Burger with Skinny Fries | £8.00 |

Bar Menu

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|---|--------|
| Swannington Sausage and Mash , Sauteed Chorizo, Creamy Mash and Rosemary Gravy | £14.00 |
| Baked Camembert with Honey and Rosemary, Tomato and Chilli Chutney and Warm Bread v | £14.00 |
| Fish Tacos with Lime and Coriander Salsa, Smashed Avocado and Sea Salt Fries | £14.00 |
| Swannington Salt Beef and Swiss Cheese Toastie with Piccalilli and Mixed Leaf Salad | £13.00 |

Served weekdays 12pm-2.30pm, Saturday 12pm-5pm

Wine List

White wine

| | 125ml | 175ml | 250ml | Bottle |
|---|-------|-------|--------|--------|
| Light, Refreshing White Wines | | | | |
| Pinot Grigio, "San Antonio" Italy 🍷🍷 | £4.85 | £6.55 | £9.20 | £26.00 |
| Picpoul de Pinet Sélection, Cave de l'Ormarine France 🍷 | £5.85 | £7.95 | £11.20 | £31.00 |
| Sauvignon Blanc, Allan Scott Estate New Zealand 🍷🍷 | £6.20 | £8.45 | £11.85 | £32.00 |
| Bacchus Fumé, Flint Vineyard England 🍷🍷 | | | | £34.00 |
| Medium Weight White Wines | | | | |
| "Julia Florista" Branco, Vidigal Portugal | | | | £25.00 |
| Chardonnay "Mr Goose Esq" Australia | £5.00 | £6.80 | £9.50 | £27.00 |
| Sauvignon Blanc/Vermentino "Côte Mas" France 🍷 | £5.20 | £7.05 | £9.85 | £28.00 |
| Vouvray sec, Domaine Vieux Vauvert France | £5.85 | £7.95 | £11.20 | £32.00 |
| Pinot Gris "White Label" Allan Scott New Zealand 🍷🍷 | | | | £34.00 |
| Full Bodied White Wines | | | | |
| Gardenia Blanco, Familia Torres Spain 🍷 | £5.50 | £7.50 | £10.50 | £30.00 |
| Viognier, Château Burgozone Bulgaria 🍷🍷 | | | | £33.00 |
| Chablis, Domaine de la Motte France | | | | £44.00 |
| Pouilly-Fumé "les Ombelles", Sauvion France | | | | £46.00 |

Rosé wine

| | 125ml | 175ml | 250ml | Bottle |
|--|-------|-------|--------|--------|
| Pinot Grigio Rosé, "San Antonio" Italy 🍷🍷 | | | | £25.00 |
| Blush Zinfandel "Hawkes Peak" USA 🍷🍷 | £4.85 | £6.55 | £9.20 | £26.00 |
| Côtes de Provence Rosé "Mimi", Vins-Breban France 🍷 | £7.00 | £9.60 | £13.50 | £39.00 |
| Côtes de Provence Rosé "Mimi", Vins-Breban Magnum France 🍷 | | | | £79.00 |

We will try to provide you with the stated vintage, should the vintage not be available we will provide a suitable alternative



Red wine

| | 125ml | 175ml | 250ml | Bottle |
|---|-------|-------|--------|--------|
| Lighter Style Red Wines | | | | |
| Grenache/Pinot Noir "Les Vignerons" France | | | | £25.00 |
| Pinot Noir, Frunza Romania 🍷🍷 | £5.35 | £7.25 | £10.20 | £29.00 |
| New Hall Estate, Barons Lane England 🍷🍷 | | | | £29.00 |
| Valpolicella Classico, Tedeschi Lucchine Italy 🍷🍷 | | | | £36.00 |
| Medium Bodied Red Wines | | | | |
| Merlot "Caracara" Chile 🍷🍷 | £4.85 | £6.55 | £9.20 | £26.00 |
| Shiraz "Mr Goose Esq" Australia | £5.35 | £7.25 | £10.20 | £29.00 |
| "Terra Boa" Old Wines, Bacalhoa Portugal 🍷🍷 | | | | £30.00 |
| Rioja Crianza, Cerro Anon Spain 🍷🍷 | £6.20 | £8.45 | £11.85 | £34.00 |
| Full, Rich Red Wines | | | | |
| Cabernet Sauvignon, Ordinal, Côtes de Thau France 🍷 | | | | £30.00 |
| Primitivo "Borgo dei Trulli" Salento Italy 🍷🍷 | | | | £30.00 |
| Malbec "Zapa" Estate Argentina | £6.00 | £8.20 | £11.50 | £33.00 |
| Les Terrasses de Saint Christophe, Saint-Émilion Grand Cru France | | | | £55.00 |

Sparkling and Champagnes

| | 125ml | Bottle |
|--|--------|--------|
| Prosecco Spumanté "Borgo Alato" Italy 🍷🍷 | £7.50 | £32.00 |
| 'Cecilia' Sparkling Brut, Allan Scott New Zealand 🍷🍷 | £10.00 | £45.00 |
| Yellow Label Brut Veuve Clicquot France 🍷🍷 | | £75.00 |
| Cuvée Rosé Laurent Perrier France 🍷🍷 | | £95.00 |

Dessert

| | 50ml | Bottle |
|--|-------|--------|
| Cadillac, Château Haut Mouleyre France | £5.50 | £30.00 |
| Mourvèdre "Late Harvest", Cline Cellars USA 🍷🍷 | £7.20 | £40.00 |