



BUCKS ARMS SUMMER MENU

Served Monday to Thursday 11:30 - 20:00, Friday & Saturday 11:30 - 20:30

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

BREAKFAST CIABATTAS

AVAILABLE 10 AM TO 11:30 AM

Crispy Bacon and Egg 8

Butchers Sausage and Egg 8

Butchers Sausage, Bacon and Egg 10

THE BUCKS FLATBREAD

ALL SERVED WITH SKINNY FRIES

SERVED FROM 11:30 AM - 17:00 PM

Chilli Beef with Sweet Chilli Mayonnaise, Spring Onions and Chillies 18

Crispy Chicken and Bacon Caesar Salad with Parmesan and Gem Lettuce 16

Warm Smoked Mackerel Fillet with a Classic Nicoise Salad and Crispy Egg 16

Crispy Brie, Cranberry Relish, Walnuts and Hot Honey 15

Breaded Fish Fingers, Tartar Sauce and Lemon 16

LIGHTER LUNCH

AVAILABLE 11:30 - 17:00

Classic Breaded Scampi with Sea Salt Fries,
Garden Peas and Tartar Sauce 18

Swannington Carved Ham, Fried Free Range Egg
and Chunky Chips 16

Butchers Sausages with Creamy Mash,
Tenderstem Broccoli and Onion Gravy 16

The Bucks Ploughman's: Smoked Cheddar, Warm Bread,
Bucks Pickles, Sliced Ham, Country Chutney 18

Swannington Lamb Burger with Tzatziki,
Crispy Onions, Skinny Fries and Coleslaw 17

Twice Baked Smoked Haddock Souffle with Marsh Samphire,
Spinach and Herb Salad 16

The Bucks Greek Platter; Garlic Flat Bread,
Hummus, Olives and Halloumi 15

STARTERS

Bucks Soup of the Day with Warm Bread 9

Prawn Cocktail: Baby Gem Lettuce, Marie Rose Sauce,
Charred Lemon, Bread and Butter 14

Spinach and Feta Arancini with Rocket Salad and Balsamic Glaze 11

Crispy Chilli Beef with Sweet Chilli Sauce, Beansprouts,
Chillis and Spring Onions 14

Dressed Cromer Crab with Wholemeal Bread and Garlic Aioli 15

Swannington Hog Roast Croquettes
with Chunky Apple Sauce and Crackling 13

Classic Breaded Whitebait with Garlic and Chive Aioli 11

Baked Camembert with Chutney and Warm Sourdough Toast 14

Tempura King Prawns with Sweet Chilli Sauce 14

Crispy Somerset Brie Fritters with Cranberry
and Mint Relish and Rocket Salad 14

FISH

Beer Battered Cod Fillet with Chunky Chips,
Garden Peas and Tartar Sauce 20

Pan Fried Sea Bass Fillet with Crab Cakes,
King Prawn Stir Fried Vegetables,
Soy and Honey Dressing 26

Grilled Local Half Skate Wing
with a Lemon and Caper Butter,
Skinny Fries and Herb Salad 18

Pan Fried Salmon Fillet with Olive Oil
Mash Potatoes, Chilli Jam, Courgette,
Brown Shrimp and Lime Salsa 24

Classic Bucks Fish Pie Topped
with Smoked Dapple Mash,
Local Samphire and Garden Peas 23

Chimichurri Sword Fish Steak
with a Classic Caesar Salad,
Calamari Rings and Skinny Fries 25

Poached Smoked Haddock
with Cream and Chive Sauce, Crispy Egg,
Creamy Mash, Buttered Spinach
and Tenderstem Broccoli 23

Cromer Crab Salad
with Wild Garlic Aioli, Buttered
Samphire, Warm Bread
and Chunky Chips 22

MEAT

Swannington Cajun Flat Iron Steak
with Skinny Fries, Caesar Salad
and Onion Rings 26

The Bucks 8 oz Wagyu Burger with Cheese
and Bacon, Toasted Brioche Bun, Burger
Sauce, Skinny Fries and Coleslaw 21

Slow Cooked Beef Cheek Ragu
with Rigatoni Pasta, Parmesan Cheese
and Garlic Ciabatta 20

Garlic and Rosemary Marinated Lamb
Skewer with a Garlic Flat Bread,
Hummus, Mixed Mezze and Mint Yoghurt,
Sweet Potato Fries 26

Crispy Chilli Beef Stir Fry with Udon
Noodles, Pak Choi, Peppers and Topped
with Coriander and Toasted Peanuts 25

Cajun Chicken Skewers
with a Chorizo Mac n Cheese, Charred Corn,
Coleslaw and Skinny Fries 24

Venison Haunch and Chestnut Mushroom
Stroganoff with Parmesan and Truffle Fries
and Blakeney Leaf Salad 22

Barbecue Whole Rack of Pork Ribs
with Skinny Fries and Coleslaw 25

VEGETARIAN

Crispy Halloumi Burger with Hummus, Tzatziki, Onion Rings and Skinny Fries 19

Cherry Tomato, Basil and Olive Tart topped with Mozzarella, Buttered New Potatoes and Blakeney Leaf Salad 19

The Bucks Super Food Salad with Quinoa, Roasted Vegetables, Dukkha and Charred Tenderstem Broccoli 17

Add Halloumi £4 or Seabass Fillet £8

CHILDREN'S

Battered Cod with Chips and Peas	9.50
Chicken Goujons with Chips and Beans	7.50
Sausage and Mash with Tenderstem Broccoli and Gravy	9.50
Creamy Pesto Pasta with Parmesan Cheese	7.50
Cheese Burger with Skinny Fries	8.50

SIDES

Parmesan and Truffle Fries	8
Chunky Chips or Skinny Fries	6
Warm Sourdough and Butter	6
Garlic Ciabatta	5
Buttered Tenderstem Broccoli	7
Breaded Scampi and Tartar Sauce	8
Buttered Marsh Samphire	6
Bowl of Olives	6
Cesar Salad with Bacon and Parmesan	6

DESSERTS

Triple Chocolate Brownie with Chocolate Sauce and Tiramisu Ice Cream	9.5
Salted Caramel Profiteroles with Chocolate and Pistachio Sauce	9.5
Apple and Cinnamon Cheesecake with a White Chocolate Crumble topping and Biscoff Ice Cream	9.5
Strawberry Eton Mess with Strawberry and Mint Sorbet	9.5
Treacle Tart with Raspberry Sorbet and Raspberry Coulis	9.5
The Bucks Affogato: Espresso Coffee, Vanilla Ice Cream and Cocoa Powder	7
British Cheese Board with Crackers and Chutney	13
Selection of Ice Creams and Sorbets	3 per Scoop or 3 Scoops for 8
Vanilla, Dark Chocolate, Honeycomb, Tiramisu or Biscoff Ice Cream	
Raspberry, Lime, Mango or Strawberry and Mint Sorbet	

WINES BY THE GLASS

SPARKLING

	Bottle	175ml	
Prosecco Spumante "Borgo Alato"	36	9.95	
Fresh and lively with crisp apple fruit and fine bubbles.			
Prosecco Rosé "Le Dolci Colline"	38	10.50	
Delicate rosé Prosecco with soft strawberry fruit and fine mousse.			

LIGHT WHITES

	Bottle	125ml	250ml
Pinot Grigio "San Antonio"	29.5	5.45	10.45
Fresh and crisp with citrus fruit and light orchard notes.			
Picpoul de Pinet Sélection, Cave de l'Ormarine	36	6.5	12.5
Classic Picpoul character with citrus fruit, crisp acidity and a clean mineral finish.			
Sauvignon Blanc, Allan Scott Estate	39	7	13.5
Bright citrus and gooseberry fruit with vibrant acidity and classic Marlborough freshness.			

MEDIUM WHITES

Chardonnay, Las Manitos	30	5.50	10.50
Ripe peach and tropical fruit flavours give this Chardonnay a soft, rounded style.			
Riesling Spatlese Himmerod	32	5.85	11.20
Off-dry with aromas of pear and apple. In the mouth it is full-bodied but balanced by fresh acidity.			
Terras Gauda Albarino San Campio	48	8.50	16.50
Atlantic-influenced vineyards in Galicia produce Albariño with vibrant citrus fruit, peach and the saline freshness typical of Rías Baixas.			

FULL WHITES

Good Natured Organic Chenin Blanc, Spier	32	5.85	11.20
Organic Chenin with ripe orchard fruit and fresh citrus notes.			
Gavi di Gavi "Nuovo Quadro", La Battistina	42	7.50	14.50
Limestone hillside vineyards bring bright citrus and green apple fruit with a clean, mineral finish.			

ROSE

	Bottle	125ml	250ml
Pinot Grigio Rosé "La Riva"	30	5.50	10.5
Delicate rosé with strawberry fruit and a clean, easy-drinking style.			
Blush Zinfandel "Cougar's Moon"	27	5	9.50
A lightly sweet rosé with strawberry, raspberry and soft fruit sweetness. Bright and easy-drinking.			
Côtes de Provence Rosé "Mimi", Vins-Breban	40	7.20	13.85
Pale and delicate with fresh strawberry fruit, subtle herbs and crisp Mediterranean brightness.			
Volubilia Gris, Domaine de la Zouina	42	7.50	14.5
Moroccan rosé, offering delicate red berry fruit and refreshing coastal brightness.			

LIGHT REDS

Pinot Noir Calusari	32	5.85	11.2
Light and vibrant with red cherry fruit and soft spice.			

MEDIUM REDS

Merlot "Mariquita"	28	5.20	9.85
Juicy plum and red berry fruit combine with soft tannins in an easy-drinking style.			
Shiraz "Bushranger"	29	5.35	10.20
A bold Australian Shiraz with ripe blackberry fruit and warming spice. Rich and generous			
Laztana Reserva Rioja DOCa, Bodega Olarra	35	6.35	12.20
Mature Rioja with ripe dark fruit, vanilla spice and smooth oak structure.			

FULL REDS

Los Picos Andeanas Cabernet Sauvignon	28	5.20	9.85
Juicy dark berry fruit and gentle spice create an approachable, fruit-driven red.			
Los Haroldos Estate Malbec	40	7.20	13.85
Estate-grown Malbec with ripe blackberry fruit, plum and gentle spice. Smooth and balanced.			

Full Wine List Available