



# 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

Chilli con Carne topped with Sour Cream and Avacado 16

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

Seashore Fish and Shellfish with Buttered Samphire and Marie Rose Sauce 18

## 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

Smoked Haddock and Cheddar Omelette  
with a Blakeney Leaf Salad 17

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

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

Beer Battered Fish Goujons  
with Sea Salt Fries and Tartar Sauce 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, Lemon and Dill  
Mayonnaise, Charred Lemon, Bread and Butter 14

Wild Mushroom and Truffle 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

Pan Fried Pil Pil King Prawns with a Tomato,  
Chilli and Chorizo sauce served on Sourdough Toast 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

Creamy Tuscan Kiln Roast Salmon  
And Prawn Pasta with Spinach, Vine  
Tomatoes and Garlic Ciabatta 24

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

Cajun 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

Satay Chicken Skewers with Coriander Rice,  
Peanut Satay Sauce, Bucks Pickles  
and Charred Lime 21

Pork and Chestnut Mushroom Stroganoff  
with Parmesan and Truffle Fries and  
Blakeney Leaf Salad 20

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, Dukkah 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<br>with Tenderstem Broccoli and Gravy | 9.50 |
| Creamy Pesto Pasta<br>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 |
| Caesar 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 |  |
|--------------------------------------------------------------------|--------|-------|--|
| <b>Prosecco Spumante "Borgo Alato"</b>                             | 36     | 9.95  |  |
| Fresh and lively with crisp apple fruit and fine bubbles.          |        |       |  |
| <b>Prosecco Rosé "Le Dolci Colline"</b>                            | 38     | 10.50 |  |
| Delicate rosé Prosecco with soft strawberry fruit and fine mousse. |        |       |  |

### LIGHT WHITES

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

### MEDIUM WHITES

|                                                                                                                                             |    |      |       |
|---------------------------------------------------------------------------------------------------------------------------------------------|----|------|-------|
| <b>Chardonnay, Las Manitos</b>                                                                                                              | 30 | 5.50 | 10.50 |
| Ripe peach and tropical fruit flavours give this Chardonnay a soft, rounded style.                                                          |    |      |       |
| <b>Riesling Spatlese Himmerod</b>                                                                                                           | 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.                                        |    |      |       |
| <b>Terras Gauda Albarino San Campio</b>                                                                                                     | 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

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

### ROSE

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

### LIGHT REDS

|                                                         |    |      |      |
|---------------------------------------------------------|----|------|------|
| <b>Pinot Noir Calusari</b>                              | 32 | 5.85 | 11.2 |
| Light and vibrant with red cherry fruit and soft spice. |    |      |      |

### MEDIUM REDS

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

### FULL REDS

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

Full Wine List Available