



# BUCKS ARMS SPRING 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

## FLAT BREADS

AVAILABLE 11:30 - 17:00 ALL SERVED WITH SKINNY FRIES

Crispy Shredded Chicken with Satay Sauce,  
Cucumber and Spring Onions 17

Thai Chilli Beef with Sweet Chilli Mayo and Asian Salad 18

Tempura Prawns with Baby Gem Lettuce,  
Cucumber and Tartar Sauce 18

Crispy Brie and English Asparagus,  
Cranberry Relish with Gem Lettuce 16

Chargrilled Lamb Kofta with Pickled Red Onion,  
Harissa and Mint Yoghurt 17

Swannington Salt Beef with Horseradish Crème Fraiche,  
Pickled Baby Onions and Cornichons 17

## LIGHTER LUNCH

AVAILABLE 11:30 - 17:00

Swannington Pork Hog Roast Ciabatta  
with Crackling, Apple Sauce and Skinny Fries 17

Korean Barbecue Fried Chicken Burger  
with Kimchi, Gochujang Mayonnaise and Skinny Fries 18

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

Warm Smoked Mackerel Nicoise Salad  
with Jersey Royals and a Crispy Egg 17

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

Smoked Cumberland Sausage and Mash  
with Seasonal Vegetables and Onion Gravy 16

## STARTERS

Bucks Soup of the Day with Warm Bread 9  
Prawn Cocktail: Baby Gem Lettuce,  
Marie Rose Sauce, Charred Lemon,  
Bread and Butter 13

Spinach and Feta Arancini with Sundried Tomato  
and Rocket Salad and Pomegranate Molasses 11  
Buttered Norfolk Asparagus  
with a Crispy Egg and Hollandaise Sauce 14

Twice Baked Arnold Bennett Smoked  
Haddock Souffle with Buttered Spinach  
and Cheese and Chive Sauce 14

The Bucks Greek Platter; Garlic Flat Bread,  
Hummus, Olives and Halloumi 14

Crispy Duck leg with a Watercress,  
Cucumber and Clementine Salad  
with Pomegranate Molasses 15

Dressed Cromer Crab with Warm Bread  
and Wild Garlic Aioli 14

Chicken Liver Pate with Toasted Brioche  
with Apricot and Ginger Chutney 13

Tempura King Prawns  
with a Sweet Chilli Dipping Sauce 14

Crispy Somerset Brie Fritters  
with Cranberry Relish & Rocket Salad 14

## FISH

Shell on Tiger Prawns Cooked in Wild Garlic  
Butter with Focaccia & Salted Fries 24

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

Chargrilled Swordfish Steak with Patatas  
Bravas, Iberico Chorizo, Preserved Lemon  
Aioli and Calamari Rings 27

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

Classic Bucks Fish Pie Topped with Smoked  
Dapple Mash, Fine Beans and Garden Peas 23

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

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

Pan Fried Salmon Fillet with  
Jersey Royal Potatoes,  
Garlic Prawns, Asparagus  
and Bearnaise Sauce 26

## MEAT

Local Spring Lamb Burger  
with Feta Cheese, Red Onion,  
Mint Chimichurri & Skinny Fries 20

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

Salt Beef Cottage Pie  
topped with Cheddar & Parsley  
Horseradish Mash, Seasonal Greens  
and Rosemary Gravy 21

10oz Sirloin Steak with Truffle &  
Parmesan Butter, Skinny Fries & Onion Rings 34

Sticky BBQ Rack of Pork Ribs with Coleslaw,  
Skin on Fries and Onion Rings 25

Smoked Beef Short Ribs  
with Sticky BBQ Sauce, Corn on the Cob,  
Fries and Coleslaw 26

Pork Tenderloin and Chestnut  
Mushroom Stroganoff with Truffle  
Fries & Rocket Salad 19

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

Roasted Chicken Supreme with Bacon  
& Leek Mash, Creamy Garlic Mushrooms  
and Tenderstem Broccoli 21

Swannington Pork Tomahawk Steak  
with Bacon and Apple Jam, Sauteed  
Jersey Royals, Asparagus  
and a Blue Cheese Sauce 26

## VEGETARIAN

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

Bang Bang Cauliflower Katsu Curry with Basmati Rice, Tenderstem Broccoli and Bucks Pickles 19

Wild Garlic Pesto Pasta with Baked Goats Cheese, Norfolk Asparagus, Cherry Tomatoes and Garlic Bread 19

## CHILDREN'S

|  |    |
|--|----|
| Battered Cod with Chips and Peas                       | 10 |
| Chicken Goujons with Chips and Beans                   | 8  |
| Sausage and Mash<br>with Tenderstem Broccoli and Gravy | 10 |
| Creamy Pesto Pasta<br>with Parmesan Cheese             | 8  |
| Cheese Burger with Skinny Fries                        | 9  |

## SIDES

|                              |   |
|------------------------------|---|
| Parmesan and Truffle Fries   | 8 |
| Chunky Chips or Skinny Fries | 6 |
| Warm Sourdough and Butter    | 6 |
| Garlic Ciabatta              | 5 |
| Buttered Local Asparagus     | 7 |
| Garlic King Prawns           | 9 |
| Bowl of Olives               | 6 |
| Garlic Mushrooms             | 6 |

## DESSERTS

|  |     |
|--|-----|
| Triple Chocolate Brownie with Chocolate Sauce and Salted Caramel Ice Cream | 9.5 |
| Sticky Toffee Pudding with Clotted Cream Ice Cream and Butterscotch Sauce  | 9.5 |
| Biscoff Cheesecake with Banoffee Ice Cream and White Chocolate Sauce       | 9.5 |
| Elderflower Crème Brulee with Strawberry Compote and Strawberry Sorbet     | 9.5 |
| Vegan Chocolate, Vanilla and Cherry Cake with Cherry Sorbet                | 9.5 |
| Selection of Ice Creams and Sorbets  | 7   |
| The Bucks Affogato: Espresso Coffee, Vanilla Ice Cream and Cocoa Powder    | 7   |
| British Cheese Board with Crackers and Chutney                             | 13  |

## 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 "Twisted House"</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