



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

FLAT BREADS

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

Crispy Shredded Chicken with Korean BBQ 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

LIGHTER LUNCH

AVAILABLE 11:30 - 17:00

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

Bourbon Chicken Burger with Crispy Bacon and Skinny Fries 17

Classic Scampi and Whitebait with Sea Salt Fries and Tartar Sauce 17

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

Beef Shin Bourguignon Pie - Served with Mash,
Seasonal Vegetables And Rosemary Gravy. 17

STARTERS

Bucks Soup of the Day with Warm Bread 9

Prawn Cocktail: Baby Gem Lettuce, Marie Rose
Sauce, Charred Lemon, Bread and Butter 13

Pesto and Sun Dried Tomato Arancini
with a Roasted Red Pepper Sauce
and Aubergine 11

Buttered Norfolk Asparagus with a Crispy Egg
and Hollandaise Sauce 14

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

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

Dressed Cromer Crab with Warm Bread
and Wild Garlic Aioli 14

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

Baked Camembert with a Chorizo
Relish and Warm Sourdough 15

Tempura King Prawns
with a Sweet Chilli Dipping Sauce 14

Crispy Somerset Brie Fritters with
Cranberry Relish and Rocket Salad 14

FISH

Satay Prawn and Squid Stir Fry
with Udon Noodles, Cucumber, Sesame
and Spring Onions 25

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

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

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

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

MEAT

Grilled Spring Lamb Chops with a Feta
and Tomato Salad, Sweet Potato Fries
and Mint Yoghurt 28

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

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

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

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

Roasted Chicken Supreme with
Pea and Smoked Mozzarella Fritters,
Norfolk Asparagus, Pea and
Pancetta Cream Sauce 21

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

Barbecue Whole Rack of Ribs
with Skinny Fries, Mac n Cheese
Croquettes and Coleslaw 25

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 with Tenderstem Broccoli and Gravy	10
Creamy Pesto Pasta 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
Buttered Marsh Samphire	6
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
Lemon Posset topped with Fresh Raspberries and Macarons	9.5
Biscoff Cheesecake with Banoffee Ice Cream and White Chocolate Sauce	9.5
Strawberry Eton Mess with Strawberry and Mint Sorbet	9.5
Treacle Tart with Apple Sorbet and Raspberry Coulis	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	
Prosecco Spumante "Borgo Alato" Fresh and lively with crisp apple fruit and fine bubbles.	36	9.95	
Prosecco Rosé "Le Dolci Colline" Delicate rosé Prosecco with soft strawberry fruit and fine mousse.	38	10.50	

LIGHT WHITES

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

MEDIUM WHITES

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

FULL WHITES

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

ROSE

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

LIGHT REDS

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

MEDIUM REDS

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

FULL REDS

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

Full Wine List Available