



BUCKS ARMS SUMMER SUNDAY 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

Bucks Soup of the Day
with Warm Bread 9

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

Classic Breaded Whitebait
with Garlic and Chive Aioli 11

The Bucks Crispy Chilli Beef
with Sweet Chilli Sauce 14

Spinach and Feta Arancini
with Rocket and Balsamic 11

Hog Roast Croquettes
with a Chunky Apple Sauce
and Crackling 13

Pil Pil King Prawns
with a Tomato and Chorizo Sauce
and Toasted Sourdough 14

Crispy Somerset Brie Fritters
with Cranberry Relish
and Rocket Salad 14

SUNDAY ROASTS

Swannington Pork Loin with Crackling, Roast Potatoes, Sage & onion stuffing & Gravy 20

Roasted Glazed Swannington Beef Sirloin with Roast Potatoes and Gravy 23

Roast Norfolk Chicken Breast with Sage & Onion Stuffing, Roast Potatoes and Gravy 20

Classic Parsnip and Cranberry Nut Roast with Roast Potatoes and Gravy 18

Add Cauliflower Cheese 4

ALL SERVED WITH MASH, MIXED VEGETABLES AND YORKSHIRE PUDDING

FISH

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

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

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

Pan Fried Sea Bass Fillet with Crab
Cakes, Stir Fried Vegetables and a
Soy and Honey Dressing 25

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

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

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

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

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

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

Classic Chicken and Bacon Caesar Salad
with Parmesan and Croutons 24

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

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

VEGETARIAN

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

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

Add Halloumi £4 or Seabass Fillet £8

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

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
Garlic King Prawns	9
Buttered Marsh Samphire	6
Bowl of Olives	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
<i>Vanilla, Dark Chocolate, Honeycomb, Tiramisu or Biscoff Ice Cream</i>	
<i>Raspberry, Lime, Mango or Strawberry and Mint Sorbet</i>	

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
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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