



# BUCKS ARMS EVENING MENU

Served Monday to Thursday 5.30pm - 8.00pm, Friday & Saturday 3pm - 8.30pm

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 & SMALL PLATES

Roasted Tomato and Red Pepper Soup  
with Warm Bread 9  
Prawn Cocktail: Baby Gem Lettuce,  
Marie Rose Sauce, Charred Lemon,  
Bread and Butter 12  
Crispy Pork Belly with Peanut Satay Sauce  
and Asian Salad 13  
Pickled Beetroot Salad, Candied Walnuts,

Rocket and Pomegranate Glaze 11  
Brancaster Mussels Marinere with Warm  
Bread 14  
Greek Platter; Garlic Flatbread,  
Grilled Halloumi, Stuffed Red Peppers,  
Hummus and Balsamic Oil 14  
Cromer Crab and Prawn Gratin  
with Crusty Bread 15

King Scallops with Crispy Pork Belly  
and Katsu Curry Sauce 17  
Crispy Somerset Brie Fritters  
with Cranberry Relish 11  
Hot Honey Lamb Koftas with Flat Bread,  
Tzatziki and Gem Lettuce 13  
Tempura King Prawns with Sweet Chilli  
and Coriander 14

## FISH

Beer Battered Cod Fillet with Chunky  
Chips, Garden Peas and Tartar Sauce 20  
Miso Marinated Seabass Fillet  
with Coriander Rice, Tempura Prawns,  
Edamame Salad and Soy Honey  
Dressing 26  
Brancaster Mussels Marinere  
with Skinny Fries, Garlic Aioli  
and Warm Bread 23

Pan Fried Salmon Fillet with  
Sauteed Gnocchi, Courgette,  
Mussels, Sun Dried Tomatoes  
with a Pesto Sauce 25  
Grilled North Sea Whole Plaice with  
Prawn and Caper Butter, Skinny  
Fries and Mixed Leaf Salad 24

Cromer Crab Thermidor with Warm  
Bread, Charred Lemon, Samphire and  
Tempura King Prawns 22  
Classic Bucks Fish Pie Topped with  
Smoked Dapple Mash, Samphire and  
Garden Peas 23  
Poached Smoked Haddock with Creamy  
Mash, Buttered Spinach, Crispy Egg and  
Chive Sauce 23

## MEAT

Cajun Marinated Flat Iron Steak with  
Classic Ceasar Salad, Onion Rings and  
Fries 25  
The Bucks Burger with Cheese and  
Bacon, Toasted Brioche Bun, Burger  
Sauce, Skinny Fries and Coleslaw 20  
Slow Braised Beef Ribs with Bourguignon  
Sauce, Horseradish Mash, Glazed Carrot  
and Tenderstem Broccoli 27

Sticky BBQ Rack of Pork Ribs with Coleslaw,  
Skin on Fries and Onion Rings 24  
Slow Cooked Shoulder of Lamb Shepherds  
Pie topped with a Cheddar and Herb Mash,  
Buttered Greens and Mint Gravy 24  
Norfolk Venison Burger with Blue Cheese,  
Crispy Bacon, Fried Egg, Skinny Fries and  
Coleslaw 20

Pan Fried Norfolk Chicken Breast with a  
Wild Mushroom Stroganoff, Tenderstem  
Broccoli and Basmati Rice 23  
Chargrilled Swannington 10oz Sirloin  
Steak with Skinny Fries, Onion Rings  
and Herb Salad 32  
Pan Fried Gressingham Duck Breast with  
a Duck Fat Pomme Anna, Parsnip Puree,  
Balsamic Blackberries and Red Wine Jus  
28

## VEGETARIAN

Crispy Halloumi Burger with Hummus, Tzatziki,  
Brioche Bun, Fries and Onion rings 18  
Roasted Butternut Squash, Sage and Smoked Raclette Lasagne  
with Sun Dried Tomato and Pesto Dough Balls 18  
Sweet Potato and Tofu Massaman Curry with Fragrant Coriander  
Rice, Charred Lime, Roasted Peanuts and Chillies 18

## SIDES

|                                 |    |
|---------------------------------|----|
| Parmesan and Truffle Fries      | 7  |
| Chunky Chips or Skinny Fries    | 5  |
| Half Lobster with Garlic Butter | 19 |
| Garlic Ciabatta                 | 4  |
| Buttered Tenderstem Broccoli    | 5  |
| Garlic Mushrooms                | 5  |

## DESSERTS

|                                                                                        |     |
|----------------------------------------------------------------------------------------|-----|
| Sticky Toffee and Apple Pudding with Butterscotch Sauce<br>and Clotted Cream Ice Cream | 9.5 |
| Chocolate and Honeycomb Brownie, Salted Caramel Ice Cream<br>and Chocolate Sauce       | 9.5 |
| Spiced Apple, Blackberry and White Chocolate Crumble with Warm Custard                 | 9.5 |
| Vegan Treacle Tart with Raspberry Sorbet                                               | 9.5 |
| Pistachio Cheesecake with Dubai Chocolate Ice Cream and White Chocolate Sauce          | 9.5 |
| Selection of ice Cream and Sorbet                                                      | 7   |
| The Bucks Affogato: Espresso Coffee, Vanilla Ice Cream and Cocoa Powder                | 7   |
| British Cheese Board with Crackers and Chutney                                         | 13  |

## 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  |

# BUCKS ARMS

## WINE LIST

### White wine

#### Light, Refreshing White Wines

|                                                         | 125ml | 175ml | 250ml  | Bottle |
|---------------------------------------------------------|-------|-------|--------|--------|
| Pinot Grigio, "San Antonio" Italy 🍷🍷                    | £5.10 | £6.90 | £9.70  | £27.50 |
| Picpoul de Pinet Sélection, Cave de l'Ormarine France 🌱 | £6.00 | £8.20 | £11.50 | £33.00 |
| Sauvignon Blanc, Allan Scott Estate New Zealand 🍷🍷      | £6.50 | £8.90 | £12.50 | £36.00 |
| Bacchus Fumé, Flint Vineyard England 🍷🍷                 |       |       |        | £36.00 |

#### Medium Weight White Wines

|                                                |       |       |        |        |
|------------------------------------------------|-------|-------|--------|--------|
| Chardonnay "Mr Goose Esq" Australia            | £5.20 | £7.05 | £9.85  | £28.00 |
| Sauvignon Blanc/Vermentino "Côte Mas" France 🌱 | £5.35 | £7.25 | £10.20 | £29.00 |
| Vouvray sec, Domaine Vieux Vauvert France      | £5.85 | £7.95 | £11.20 | £32.00 |

#### Full Bodied White Wines

|                                             |       |       |        |        |
|---------------------------------------------|-------|-------|--------|--------|
| Gardenia Blanco, Familia Torres Spain 🌱     | £5.85 | £7.95 | £11.20 | £32.00 |
| Viognier, Château Burgozone Bulgaria 🍷🍷     | £6.20 | £8.45 | £11.85 | £34.00 |
| Chablis, Domaine de la Motte France         |       |       |        | £44.00 |
| Pouilly-Fumé "les Ombelles", Sauvion France |       |       |        | £46.00 |

### Rosé wine

|                                                     | 125ml | 175ml | 250ml  | Bottle |
|-----------------------------------------------------|-------|-------|--------|--------|
| Pinot Grigio Rosé, "San Antonio" Italy 🍷🍷           | £4.85 | £6.55 | £9.20  | £26.00 |
| Blush Zinfandel "Hawkes Peak" USA 🍷🍷                | £4.95 | £6.70 | £9.35  | £26.50 |
| Côtes de Provence Rosé "Mimi", Vins-Breban France 🌱 | £7.20 | £9.85 | £13.85 | £40.00 |

We will try to provide you with the stated vintage, should the vintage not be available we will provide a suitable alternative



### Red wine

#### Lighter Style Red Wines

|                                                   | 125ml | 175ml | 250ml  | Bottle |
|---------------------------------------------------|-------|-------|--------|--------|
| Le Serin Old Vine Carignan France                 |       |       |        | £26.50 |
| Pinot Noir, Frunza Romania 🍷🍷                     | £5.50 | £7.50 | £10.50 | £30.00 |
| Beaujolais Villages, Les Pivoines France 🍷🍷       |       |       |        | £32.00 |
| Valpolicella Classico, Tedeschi Lucchine Italy 🍷🌱 |       |       |        | £36.00 |

#### Medium Bodied Red Wines

|                                                    |       |       |        |        |
|----------------------------------------------------|-------|-------|--------|--------|
| Merlot "Caracara" Chile 🍷🍷                         | £5.10 | £6.90 | £9.70  | £27.50 |
| Shiraz "Mr Goose Esq" Australia                    | £5.50 | £7.50 | £10.50 | £30.00 |
| "Terra Boa" Old Wines, Bacalhoa Portugal 🍷🍷        |       |       |        | £31.50 |
| Laztana Reserva Rioja DOCa, Bodega Olarra Spain 🍷🍷 | £6.20 | £8.45 | £11.85 | £34.00 |

#### Full, Rich Red Wines

|                                                     |       |       |        |        |
|-----------------------------------------------------|-------|-------|--------|--------|
| Cabernet Sauvignon, Ordinal, Côtes de Thau France 🍷 |       |       |        | £32.00 |
| Primitivo "Borgo dei Trulli" Salento Italy 🍷🍷       |       |       |        | £32.00 |
| Malbec "Zapa" Estate Argentina                      | £6.35 | £8.65 | £12.20 | £35.00 |
| Château Corbin, Montagne St Emilion France          |       |       |        | £55.00 |

### Sparkling and Champagnes

|                                                      | 125ml  | Bottle |
|------------------------------------------------------|--------|--------|
| Prosecco Spumanté "Borgo Alato" Italy 🍷🍷             | £7.50  | £32.00 |
| 'Cecilia" Sparkling Brut, Allan Scott New Zealand 🍷🍷 | £10.00 | £45.00 |
| Yellow Label Brut Veuve Clicquot France 🍷🍷           |        | £75.00 |
| Cuvée Rosé Laurent Perrier France 🍷🍷                 |        | £95.00 |

### Dessert

|                                                | 50ml  | Bottle |
|------------------------------------------------|-------|--------|
| Cadillac, Château Haut Mouleyre France         | £5.20 | £30.00 |
| Mourvèdre "Late Harvest", Cline Cellars USA 🍷🍷 | £7.20 | £40.00 |