



BUCKS ARMS LUNCH MENU

Served Monday-Thursday 11.30am - 2.30pm, Friday & Saturday 11.30am - 3.00pm

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

JACKET POTATOES

ALL SERVED WITH MIXED LEAF SALAD

Tuna Mayonnaise with Red Onion and Chives	12
Atlantic Prawn with Lemon Mayonnaise	13
Chilli Con Carne with Melted Cheese	11
Melted Cheddar and Baked Beans	10

SOURDOUGH BAGUETTES

ALL SERVED WITH MIXED SALAD

Atlantic Prawn, Lemon Mayo and Rocket	14
Coronation Chickpea with a Light Curry Mayonnaise	10
Smoked Cheddar and Pickle	10
Cromer Crab Mayonnaise and Rocket	14
Swannington Ham and Piccalilli	11

BAR NIBBLES

Warm Sourdough and Butter	5	Bowl of Olives	5
Honey Roasted Chorizo Sausages	7	Pork Pie with Piccalilli	4

WARM CIABATTAS

ALL SERVED WITH MIXED SALAD

The Hog Roast: Swannington Pork Loin, Sage and Onion Stuffing, Crackling and Gravy	15
The Parma : Crispy Chicken, Pesto, Tomato Chutney and Mozzerella	15
The Steak : Cajun Flat iron Steak with Caramelised Onions and Peppers, Gem Lettuce and Caesar Dressing	17
The Melt : Tuna Mayonnaise with Gruyere Cheese, Red Onion and Chives	14

SMALL PLATES

French Onion Soup with a Cheese Croute and Warm Bread 9	Pickled Beetroot Salad, Candied Walnuts, Rocket and Pomegranate Glaze 11	Thai Chilli Beef with a Peanut and Coriander Salad 13
Prawn Cocktail: Baby Gem Lettuce, Marie Rose Sauce, Charred Lemon, Bread and Butter 12	Brancaster Mussels Marinere with Warm Bread 14	Crispy Somerset Brie Fritters with Cranberry Relish 11
Crispy Pork Belly with a Peanut Satay Sauce and Asian salad 13	Greek Platter; Garlic Flatbread, Grilled Halloumi, Stuffed Red Peppers, Hummus Balsamic Oil 14	Tempura King Prawns with Sweet Chilli and Coriander 14

MAINS

Beer Battered Cod Fillet with Chunky Chips, Garden Peas and Tartar Sauce	20
The Bucks Ploughman's, Swannington Ham, Smoked Cheese, Pork Pie, Pickles and Warm Bread	15
Swannington Cajun Flat Iron Steak with Skinny Fries, Ceasar Salad and Onion Rings	25
Brancaster Moules Marinere with Warm Bread, Skinny Fries and Garlic Aioli	23
The Bucks Burger with Cheese and Bacon, Toasted Brioche Bun, Burger Sauce, Skinny Fries and Coleslaw	20
Crispy Chilli Beef Stir-fry with Udon Noodles, Beansprouts, Spring Onions and Peanuts	24
Swannington Carved Ham, Fried Free Range Eggs and Chunky Chips	16
Cromer Crab Thermidor with Warm Bread, Charred Lemon, Samphire and Tempura King Prawns	22
Sweet Potato and Tofu Massaman Curry with Fragrant Coriander Rice, Charred Lime, Roasted Peanuts and Chillies	18
Sticky BBQ Pork Ribs with Coleslaw, Skin On Fries and Onion Rings	24
Poached Smoked Haddock with Creamy Mash, Tenderstem Broccoli, Crispy Egg and Chive Sauce	23
Classic Bucks Fish Pie Topped with Smoked Dapple Mash, Samphire and Garden Peas	23
Crispy Halloumi Burger with Hummus, Tzatziki, Fries and Onion rings	18
Breaded Wholetail Scampi and Whitebait with Tartar Sauce, Garden Salad and Sea Salt Fries	19
Free Range Chicken and Leek Pie with Creamy Mash and Buttered Greens	19
Chargrilled Swannington Sirloin Steak, Skinny Fries and Onion Rings	33

SIDES

Parmesan and Truffle Fries	7
Chunky Chips or Skinny Fries	5
Warm Sourdough and Butter	5
Garlic Ciabatta	4
Buttered Tenderstem Broccoli	5
Bowl of Olives	5
Garlic Mushrooms	5

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

DESSERTS

Stocky Toffee and Apple Pudding with Butterscotch Sauce and Clotted Cream Ice Cream	9.5
Chocolate and Honeycomb Brownie, Salted Caramel Ice Cream and Chocolate Sauce	9.5
Spiced Apple, Blackberry and White Chocolate Crumble with Vanilla 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

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