



BUCKS ARMS AUTUMN 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

BREAKFAST CIABATTAS

AVAILABLE 10 AM TO 11:30 AM

Crispy Bacon and Egg 8

Butchers Sausage and Egg 8

Butchers Sausage, Bacon and Egg 10

LIGHTER LUNCH

AVAILABLE 11:30 - 17:00

Classic Breaded Scampi with Sea Salt Fries,
Garden Peas and Tartar Sauce

18

Swannington Carved Ham, Fried Free Range Egg
and Chunky Chips

16

Butchers Sausages with Creamy Mash,

Tendersteam Broccoli and Onion Gravy

16

The Bucks Ploughman's: Smoked Cheddar, Warm Bread,

Bucks Pickles, Sliced Ham, Country Chutney

18

Swannington Lamb Burger with Tzatziki, Crispy Onions,
Skinny Fries and Coleslaw

17

Twice Baked Smoked Haddock Souffle

with Marsh Samphire, Spinach and Herb Salad

16

Swannington Hog Roast Ciabatta with Stuffing
and Crispy Crackling

15

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

15

THE BUCKS FLATBREAD

SERVED FROM 11:30 AM - 17:00 PM

ALL SERVED WITH SKINNY FRIES

Chilli Beef with Sweet Chilli Mayonnaise, Spring Onions and Chillies

18

Coconut King Prawns, Lime and Mango Salsa, Chipotle Dressing

17

Crispy Chinese Five Spice Pork Belly with Gochujang Mayo,

Pickled Cucumbers and Asian Salad

16

Slow Cooked Harissa Lamb Shoulder with Houmus and Padron Peppers

16

Crispy Halloumi with Hot Honey, Tzatziki, Pomegranate and Coriander

15

STARTERS

Bucks French Onion Soup with Cheese Croute and Warm Bread

9

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

14

Chickpea Falafel with Beetroot Hummus, Warm Flat Bread,
Coriander and Cherry Tomato Salad

11

Crispy Chilli Beef with Sweet Chilli Sauce,
Beansprouts, Chillis and Spring Onions

14

Pan Fried King Scallops in Garlic Butter
with Crispy Pork Belly and Apple Relish

17

Crispy Korean Chicken with Cucumber Kimchi
and Crispy Rice Noodles

12

Baked Camembert with Chutney and Warm Sourdough Toast

11

King Prawn and Squid Pad Kra Pao
with Little Gem and Cucumber Salad

15

Crispy Somerset Brie Fritters with Cranberry and Mint Relish
and Rocket Salad

14

FISH

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

Pan Fried Sea Bass Fillet with
Coconut Laksa Broth, Rice Noodles,
King Prawns, Beans Sprout Salad
and a Crispy Soft Boiled Egg 26

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

Pan Fried Salmon Fillet with
Butternut Squash Puree, Fondant
Potato, Tendersteam Broccoli, Baby
Carrots and Dill Oil 23

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

Classic Bucks Fish Pie Topped with
Smoked Dapple Mash, Local Samphire
and Garden Peas 23

Grilled Octopus and Spring Onion
Skewers with Buffalo Sauce, Blue Cheese
Crème Fraiche, Garlic Butter Fries and
Sundried Tomato Salad 25

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

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

Gressingham Duck Ragù with
Rigatoni Pasta, Confit Vine Tomatoes
and Garlic and Herb Ciabatta 26

Lamb Steak Frites - Garlic and
Rosemary Marinated Lamb Leg Steak,
Skinny Fries, Chimichurri Sauce and
Blakeney Mixed Leaf Salad 26

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

Cajun Chicken Skewers with a Chorizo
Mac n Cheese, Charred Corn,
Coleslaw and Skinny Fries 24

Local Venison Burger topped with
Blue Cheese and Fried Egg Served
with Skinny Fries and Coleslaw 28

Barbecue Whole Rack of Pork Ribs
with Skinny Fries and Coleslaw 25

VEGETARIAN

Crispy Halloumi Burger with Hummus, Tzatziki, Onion Rings and Skinny Fries

19

Wild Mushroom and Chestnut Mushroom Stroganoff with Truffle and Parmesan Fries and Salad

19

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

17

Add Halloumi £4, Falafel £4 or Seabass Fillet £8

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
Breaded Scampi and Tartar Sauce	8
Buttered Marsh Samphire	6
Bowl of Olives	6
Crispy Hot Honey Halloumi	8

DESSERTS

Triple Chocolate Brownie with Chocolate Sauce and Honeycomb Ice Cream	9.5
Salted Caramel Profiteroles with Chocolate and Pistachio Sauce	9.5
Banoffee Cheesecake with Tiramisu Ice Cream	9.5
Baked Apple, Blackberry and White Chocolate Crumble with Vanilla Custard	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
Vanilla, Dark Chocolate, Honeycomb, Tiramisu or Biscoff Ice Cream	
Raspberry, Lime, Mango or Strawberry and Mint Sorbet	

WINES BY THE GLASS

SPARKLING

	Bottle	175ml
Prosecco Spumante "Borgo Alato"	36	9.95
Fresh and lively with crisp apple fruit and fine bubbles.		
Prosecco Rosé "Le Dolci Colline"	38	10.50
Delicate rosé Prosecco with soft strawberry fruit and fine mousse.		

LIGHT WHITES

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

MEDIUM WHITES

Chardonnay, Las Manitos	30	5.50	10.50
Ripe peach and tropical fruit flavours give this Chardonnay a soft, rounded style.			
Riesling Spatlese Himmerod	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.			
Terras Gauda Albarino San Campio	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

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

ROSE

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

LIGHT REDS

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

MEDIUM REDS

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

FULL REDS

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

Full Wine List Available