



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 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 11

Smoked Haddock and Crab Rarebit Toast
with Local Samphire and Butter Sauce 14

Cod and Prawn Fishcakes with Samphire
and Lemon Butter Sauce 13

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

Smoked Ham and Cheese Croquettes
with Homemade Piccalilli 13

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

Baked Camembert with Chutney and
Warm Sourdough Toast 14

Tempura King Prawns
with a Sweet Chilli Dipping Sauce 14

Crispy Somerset Brie Fritters with
Cranberry Relish and Rocket Salad 14

FISH

Pan Fried Sea Bass Fillet with
Crab Cakes, Thai Green Curry Sauce
and Crispy Rice Noodles 25

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

Creamy Tuscan Kiln Roast Salmon
and Prawn Pasta with Spinach,
Vine Tomatoes and Garlic Ciabatta 24

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

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

Cajun Sword Fish Steak
with a Classic Caesar Salad,
Calamari Rings and Skinny Fries 25

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

20 oz Porterhouse Steak with Vine
Tomatoes, Grilled Flat Mushroom,
Peppercorn Sauce and Skinny Fries 46

Herb Crusted Lamb Rump with Goats
Cheese Dauphinoise Potato, Red Pepper
Sauce and Mixed Greens 30

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

Satay Chicken Skewers with Coriander Rice,
Peanut Satay Sauce, Bucks Pickles
and Charred Lime 21

Pork and Chestnut Mushroom Stroganoff
with Parmesan and Truffle Fries
and Blakeney Leaf Salad 20

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

VEGETARIAN

Chilli Oil Halloumi with Harissa Hummus, Pomegranate and Mint Quinoa Salad and Warm Flat Bread

19

Thai Green Curry with Crispy Tofu, Coriander Rice and Crispy Rice Noodles

19

Pesto, Goats Cheese, Sundried Tomato and Spinach Warm Quiche with Buttered New Potatoes and Blakeney Leaf Salad

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 Tenderstem Broccoli	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"	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