



BUCKS ARMS SPRING 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

Bucks Soup of the Day with Warm Bread 9
Prawn Cocktail: Baby Gem Lettuce,
Marie Rose Sauce, Charred Lemon,
Bread and Butter 13
Spinach and Feta Arancini with
Sundried Tomato and Rocket Salad
and Pomegranate Molasses 12
Crispy Brie Fritters with Cranberry
Relish and Rocket Salad 14

Buttered New Forest Asparagus with
a Crispy Egg and Hollandaise Sauce 14
Chicken Liver Pate with Toasted Brioche
with Apricot and Ginger Chutney 13
Tempura King Prawns
with Sweet Chilli Sauce 14

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

Pan Seared King Scallops
with Apple, Parsnip Croquettes
and Garlic and Lemon Butter 17

The Bucks Chilli Beef
with Asian Salad, Peanuts
and Coriander 14

Hot Smoked Salmon and Dill Fish
Cake with Creamy Leeks 14

FISH

Beer Battered Cod Fillet with Chunky Chips,
Garden Peas and Tartar Sauce 20
Chargrilled Swordfish Steak with Patatas
Bravas, Iberico Chorizo, Preserved Lemon
Aioli and Calamari Rings 27
Pan Fried Sea Bass Fillet with Cromer
Crab Cakes, Warm Tartar Sauce
and Charred Asparagus 26

Classic Bucks Fish Pie
Topped with Smoked Dapple Mash,
Fine Beans and Garden Peas 23
Poached Smoked Haddock
with Creamy Mash, Buttered Spinach,
Crispy Egg and Chive Sauce 23

Cromer Crab Salad with Wild Garlic Aioli,
Warm Bread and Chunky Chips 22
Pan Fried Salmon with a Warm
Nicoise Salad, Tempura King Prawns
and Crispy Egg 26
Grilled Local Skate Wing
with a Lemon and Caper Butter,
Skinny Fries and Herb Salad 28

MEAT

Crispy Chilli Beef Stir Fry with Udon
Noodles, Pak Choi, Peppers, Coriander
and Toasted Peanuts 24
Breaded Chicken Katsu with Basmati Rice,
Tenderstem Broccoli, Katsu Curry Sauce
and Bucks Pickles 24
Marinated Leg of Lamb Steak with
Grilled Flat Bread, Feta and Olive Salad,
Bucks Pickles and Skinny Fries 28

Cajun Marinated Flat Iron Steak with Classic
Caesar Salad, Onion Rings and Skinny Fries 26
The Bucks 8oz Wagyu Burger with Smoked
Cheese and Bacon, Toasted Brioche Bun,
Burger Sauce, Skinny Fries and Coleslaw 21
Sticky BBQ Rack of Pork Ribs with Coleslaw,
Skin On Fries and Onion Rings 25
Venison and Blue Cheese Burger topped
with Crispy Bacon, Fried Egg, Skinny Fries
and Coleslaw 21

Hickory Smoked Beef Short Ribs
with a BBQ and Soy Sauce, Charred Corn,
Jalapeno Coleslaw and Skinny Fries 26
Steak and Eggs; 10 oz Swannington
Rump Steak, Fried free Range Eggs,
Truffle and Parmesan Fries 31
Pork Tenderloin and Chestnut Mushroom
Stroganoff with Truffle and Parmesan
Fries and Rocket Salad 19

VEGETARIAN

Mushroom and Lentil Cottage Pie topped with Smoked Cheddar
Mash, Mixed Vegetables and Thyme Gravy 19
Breaded Halloumi Burger with Tzatziki, Hummus, Onion Rings,
Coleslaw and Skinny Fries 19
Bang Bang Cauliflower Katsu Curry with Basmati Rice,
Tenderstem Broccoli and Bucks Pickles 19

SIDES

Parmesan and Truffle Fries 8
Chunky Chips or Skinny Fries 6
Warm Sourdough and Butter 6
Garlic Ciabatta 5
Buttered Tenderstem Broccoli
with Parmesan 6
Garlic King Prawns 9
Bowl of Olives 6
Garlic Mushrooms 6

DESSERTS

Mini Egg Chocolate Brownie, Honeycomb Ice Cream and Chocolate Sauce 9.5
Sticky Toffee Pudding with Clotted Cream Ice Cream and Butterscotch Sauce 9.5
Crème Brulee with an Apple, and Blueberry Compote, Crumble Topping
and Honey and Ginger Ice Cream 9.5
Vegan Chocolate, Vanilla and Cherry Cheesecake with Raspberry Sorbet 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

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

BUCKS ARMS WINE LIST

White wine

	125ml	175ml	250ml	Bottle
Light, Refreshing White Wines				
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

	125ml	175ml	250ml	Bottle
Lighter Style Red Wines				
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