



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

FLAT BREADS

ALL SERVED WITH SKINNY FRIES

Buttermilk Chicken with Bacon, Parmesan and Caesar Salad	16	Crispy Brie and English Asparagus and Cranberry Relish with Gem Lettuce	16
Crispy Chilli Beef with Sweet Chilli Mayo and Asian Salad	17	Chargrilled Lamb Kofta with Pickled Red Onion, Harissa and Mint Yoghurt	17
Wholetail Breaded Whitby Scampi with Baby Gem Lettuce, Cucumber and Tartar Sauce	16	Philly Cheese Steak with Grilled Peppers, Pickled Red Onion and Nacho Cheese	18

SMALL PLATES

Bucks Soup of the Day with Warm Bread 9	Spinach and Feta Arancini with Sundried Tomato and Rocket Salad and Pomegranate Molasses 11	Chicken Liver Pate with Toasted Brioche with Apricot and Ginger Chutney 13
Prawn Cocktail: Baby Gem Lettuce, Marie Rose Sauce, Charred Lemon, Bread and Butter 13	Dressed Cromer Crab with Warm Bread and Wild Garlic Aioli 14	The Bucks Greek Platter; Garlic Flat Bread, Hummus, Olives and Halloumi 14
Buttered New Forest Asparagus with a Crispy Egg and Hollandaise Sauce 14		Hot Smoked Salmon and Dill Fish Cake With Creamy Leeks 14

MAINS

Beer Battered Cod Fillet with Chunky Chips, Garden Peas and Tartar Sauce	20
Crispy Chilli Beef Stir-fry with Udon Noodles, Pak Choi, Peppers, Coriander and Toasted Peanuts	24
Swannington Cajun Flat Iron Steak with Skinny Fries, Caesar Salad and Onion Rings	26
Breaded Halloumi Burger with Tzatziki, Hummus, Onion Rings and Skinny Fries	19
Swannington Pork Hog Roast Ciabatta with Crackling, Apple Sauce and Skinny Fries	17
Pan Fried Salmon Fillet with a Warm Nicoise Salad, Tempura King Prawns and Crispy egg	26
The Bucks 8 oz Wagyu Burger with Cheese and Bacon, Toasted Brioche Bun, Burger Sauce, Skinny Fries and Coleslaw	21
Grilled Local Skate wing with a Lemon and Caper Butter, Skinny Fries and Herb Salad	28
Swannington Carved Ham, Fried Free Range Eggs and Chunky Chips	16
Pork Tenderloin and Chestnut Mushroom Stroganoff with Truffle Fries and Rocket Salad	19
Venison and Blue Cheese Burger topped with Crispy Bacon, Fried Egg, Skinny Fries and Coleslaw	21
Bang Bang Cauliflower Katsu Curry with Basmati Rice, Tenderstem Broiccoli and Bucks Pickles	19
Steak and Eggs; 10oz Swannington Rump Steak, Fried Free Range Egg, Truffle and Parmesan Fries	31
Sticky BBQ Pork Ribs with Coleslaw, Skin On Fries and Onion Rings	25
Poached Smoked Haddock with Creamy Mash, Tenderstem Broccoli, Crispy Egg and Chive Sauce	23
Venison Sausages with Creamy Mash, Seasonal Vegetables and Onion Gravy	18
Classic Bucks Fish Pie Topped with Smoked Dapple Mash, Fine Beans and Garden Peas	23

SIDES

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

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

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

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