



BUCKS ARMS SUMMER SUNDAY MENU

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

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

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

Tempura King Prawns with a Sweet
Chilli Dipping Sauce 14

Crispy Somerset Brie Fritters
with Cranberry Relish
and Rocket Salad 14

FISH

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

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

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

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

Breaded Scampi and Whitebait
with Blakeney Leaf Salad,
Skinny Fries, Tartar Sauce
and Lemon 17

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

SUNDAY ROASTS

Swannington Pork Loin with Crackling, Roast Potatoes, Sage & onion stuffing & Gravy 20

Roasted Glazed Swannington Beef Sirloin with Roast Potatoes and Gravy 23

Roast Norfolk Chicken Breast with Sage & Onion Stuffing, Roast Potatoes and Gravy 20

Classic Parsnip and Cranberry Nut Roast with Roast Potatoes and Gravy 18

ALL SERVED WITH MASH, MIXED VEGETABLES AND YORKSHIRE PUDDING

MEAT

Swannington Hand Carved Ham,
Fried Free Range Eggs
and Chunky Chips 16

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

Swannington Cajun Flat Iron Steak
with Skinny Fries, Caesar Salad
and Onion Rings 26

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

Norfolk Venison Burger
with Blue Cheese, Bacon,
Fried Egg and Skinny Fries 20

VEGETARIAN

Chilli Oil Halloumi with Harrisa Hummus, Pomegranate and Mint Quinoa Salad and Warm Flat Bread 19

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