

Bucks Arms

Blickling, Aylsham, NR11 6NF
manager@bucksarms.co.uk

Tel: 01263 732133
www.bucksarms.co.uk

Food is served
Monday to Thursday 12-8pm
Friday and Saturday 12-8:30pm
Sunday 12-6pm - Dedicated Sunday Lunch Menu

Starters and Lighter Eating

Soup of the Day with Warm Bread	6.95
Crispy Chilli Beef with Korean BBQ Sauce, Toasted Peanuts, Coriander and Beansprouts	8.95
Twice Baked Lobster Thermidor Souffle with Buttered Spinach and Parmesan	10.95
Seared King Scallops with Chive, Garlic and Nduja Butter, Crispy Pancetta and Cockle Popcorn	12.50
Cromer Crab and Crayfish Taco with Crispy Chilli King Prawns, Guacamole, Mango and Lime Salsa	9.50
Mushroom and Tofu Thai Coconut Tom Yum with Coriander, Lemon Grass, Fresh Chillies and Prawn Crackers Vegan	7.95
Confit Duck Bao Bun with Duck Gyozas, Pickled Ginger, Kimchi, Toasted Sesame Seeds and Korean BBQ Sauce	8.95
Pan Roasted Blickling Estate Pigeon Breasts with a Classic Waldorf Salad, Goats Cheese and Black Pudding "Scotch Egg" and Pesto	8.95
Salt and Pepper Chicken Taco with Guacamole, Baby Gem, Habanero Spiced Sauce, Coriander Cress and Chilli Flakes	7.95
Cromer Crab, Smoked Haddock and Gruyere Cheese Fondue with Toasted Mini Baguette	9.50

Vegetarian

Baked Mushroom, Spinach and Binham Blue Mac n Cheese, topped with Crispy Onions	15.50
Spicy Bean Burger topped with Charred Halloumi, Red Pepper, Harissa Mayo, Skinny Fries and Coleslaw	15.50
Chick Pea and Cauliflower Masala with Garlic Flat Bread, Onion Bhaji and Steamed Rice Vegan	15.50
Tempura Vegetable Stir Fry with Steamed Udon Noodles, Sweet Chilli Sauce and Corriander Cress Vegan	14.95
Crispy Breaded Falafel Tacos with Mango and Chilli Salsa, Guacamole, Hummus, Coriander Cress and Cajun Fries Vegan	14.95

The Bucks Grill

The Bucks 8 oz Beef Burger with Smoked Cheddar and Bacon, Skinny Fries, Cajun Onion Rings and Coleslaw	16.95
Chargrilled Swannington 10 oz Sirloin Steak with Chunky Chips, Grill Garnish and Onion Rings	24.95
Chargrilled 16 oz Rib Steak on The Bone with a Grill Garnish, Chunky Chips, Onion Rings and Garlic Aioli	29.95
Cajun Marinated Flat Iron Steak with a Classic Caesar Salad, Onion Rings and Skinny Fries	18.95
Chargrilled Horse Shoe Gammon Steak with Chunky Chips and Fried Hens Eggs	15.95

Fish

Beer Battered Fillet of Cod with Chunky Chips, Garden Peas and Tartar Sauce	15.95
Baked Hake with King Scallops, Crevettes, Pancetta, Parmesan Mash, Roasted Vine Tomatoes and Samphire	19.95
Grilled North Sea Whole Plaice with Brown Shimps and Caper Butter, Skinny Fries and Mixed Salad	18.50
Poached Smoked Haddock and Egg with a Cauliflower Cheese Bubble and Squeak Cake, Wilted Spinach and Chive Cream Sauce	17.95
Cromer Crab Thermidor with Seared King Scallops, Buttered Samphire, Triple Cooked Rock Salt Chips, Roasted Garlic and Brown Crab Meat Aioli	21.95
Breaded Whitby Scampi and Whitebait with Sea Salt Fries, Tartar Sauce and Mixed Salad	15.95
Local Brancaster Mussels Mariniere with Warm Crusty Bread	15.95
Seared Salmon Fillet with Wilted Baby Spinach and Samphire, Local Mussels, Prosecco and Lobster Bisque and Buttered New Potatoes	17.95
Baked Fish and Smoked Fish Pie with Cheddar and Parsley Mash, Garden Peas and Samphire	17.95
Cromer Crab Salad with Chunky Chips, Roasted Garlic and Brown Crab meat Aioli and Breaded Whitebait	17.95
Breaded Monkfish and Chargrilled Octopus with a Seafood Paella, Spicy Chorizo, Samphire and Lemon	21.95

Meat

Crispy Thai Chilli Beef or Salt and Pepper Chicken Stir Fry with Udon Noodles and Toasted Peanuts	17.95
BBQ Pork Shoulder Satay Ribs with Crispy Battered Pork Stir Fry and Coconut Rice	18.95
Seared Gressingham Duck Breast with a Thai Red Curry, Massaman Duck Leg, Lemongrass Spring Roll and Coconut Rice	20.95
Nduja and Norfolk White Lady Stuffed Chicken Breast, Sauteed Parmentiers, Black Olives, Sun Dried Tomatoes and Tenderstem Broccoli	16.95
Local Venison Burger Topped with Onion Marmalade, Brie and Crispy Bacon, Sweet Potato Fries and Coleslaw	16.95
Herb Crusted Rack of Lamb with Garlic Fondant Potatoes, Braised Lamb Neck Fritter, Sauteed Peas, Baby Carrots, Spinach and Lamb Jus	22.95
Mexican Cajun Chicken Burger with Guacamole, Chorizo Sausage, Nacho Cheese, Cajun Fries and Coleslaw	16.95
Pan Fried 6oz Swannington Fillet Steak with a Horseradish and Spring Onion Rosti, Wilted Spinach and a Creamy Mushroom and Tarragon Sauce	24.95

Stay with Us - Did you know we have beautiful accommodation overlooking Blickling Hall? Please ask a member of the team for more information.



Children’s Menu

Breaded Chicken Strips with Chips and Beans	6.95
Swannington Sausages with Chips and Beans	6.95
Scampi, Chips and Garden Peas	6.95
Cheeseburger with Fries and Coleslaw	6.95
Battered Cod Fillet with Chips and Garden Peas	6.95
Vegetable Burger Topped With Cheddar, Tomato and Skinny Fries	6.95
6oz oven baked Margarita Pizza	6.95

Desserts

Chocolate Brownie with Salted Caramel Ice Cream and Chocolate Sauce GF	7.50
Raspberry, Lemon Curd and Pistachio Eton Mess with White Chocolate Ice Cream GF	7.50
Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream	7.50
Baked Lemon Curd Cheesecake with Raspberry Sorbet and Crushed Meringues	7.50
Salted Caramel and Chocolate Profiteroles with Honeycomb Ice Cream	7.50
Mixed Assiette Dessert Sharing Plate - Ask us for todays selection!	13.95
Duo of Norfolk Cheese with Fruit Chutney, Celery and Grapes	8.95
Selection of Ice Creams and Sorbets GF	2.25

Sides

Warm Bread and Olives with Balsamic Oil	6.95
Crispy Beer Battered Onion Rings	3.95
Skinny Fries	4.50
Chunky Chips	4.50
Cheesy Chips or Fries	5.50
Peppercorn or Blue Cheese Sauce	3.50
Garlic Bread	4.50


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. Please ask a member of staff if you require assistance.

White wine

Light, Refreshing White Wines

Vermentino/Colombard "Les Vignerons" 2018 Southern France <i>Light, fresh and clean with citrus and apple fruit. A slight note of fennel follows on the soft and pleasant finish. Cromer Crab Salad.</i>			
Pinot Grigio, "San Antonio" 2019 Veneto, Italy  <i>A great example of Pinot Grigio. Delicate colour, this light bodied PG has a ripe fruit aroma with pear and melon flavours on the palate. Crisp and dry, it has balanced acidity with a long lingering finish. Whitby Scampi.</i>			
Sauvignon Blanc, "The Fellowship" 2019 Marlborough, New Zealand  <i>Crisp and dry with pink grapefruit and pineapple aromas, which provide the wonderful ripeness of flavour on the palate. Asparagus & Goats Cheese or King Prawns.</i>			
Picpoul de Pinet "Hen Pecked" 2019 Coteaux du Languedoc, France <i>Floral and tropical fruit notes on the nose. On the palate this crisp, dry white has plenty of stone fruit, melon, and zesty notes. Mackerel & Squid from the small plates section.</i>			

Medium Weight White Wines

Chardonnay "Helmsman" 2018 Central Ranges, Australia <i>Stone fruit, fig and subtle citrus flavours, balanced by toasty oak. Cod & Chunky Chips or Skate.</i>			
Riesling Spätlese, Abtei Himmerod 2019 Mosel, Germany <i>A light yellow colour with golden hints, a yellow apple and peach nose with a fine aromatic, a wonderful balance between acidity and enjoyable sweetness. Cromer Crab, Smoked Haddock & Gruyere Fondue or smoked Haddock.</i>			
Torres Pazo das Bruxas Albarino 2019 Rias Baixas, Spain <i>Delicate and fragrant, with lime blossom and lemon marmalade notes. Silky and savory on the palate, elegantly structured. Pan Fried Squid & Clams.</i>			
Chablis, William Fevre 2017 Burgundy, France  <i>Very refined bouquet, developing citrus, white-fleshed fruit and floral notes. Fresh and supple, the wine is marked by mineral notes that are typical of the appellation. Pan Fried Sea Bass.</i>			

Full Bodied White Wines

Altano Douro White 2019 Douro, Portugal  <i>Aromatic explosion that shows flowers and citrics. Very fresh in the palate, due to its acidity, with great structure and silkiness because of the fermentation on skins and the ageing on its lees. Pan Fried Salmon Fillet.</i>			
Viognier North Coast, Cline Cellars 2018 California, USA  <i>Wonderfully fragrant with notes of pithy stone fruits, bight jasmine and honeysuckle. The palate follows through with a richness of fruit including ripe peach and apricot. The finish is given finesse by the refreshing acidity. Buttermilk Chicken Burger or Mexican Pork Tacos.</i>			
Silex Blanc Flint Vineyard 2019 Norfolk, England  <i>This is a complex wine, with breezy floral notes overlaying fresh spice and toasted almond. It is zippy on the palate, clean and linear with good structure. Skate Wing.</i>			
Rully Blanc, Domaine Jaffelin 2017 Burgundy, France  <i>Very expressive on the nose, which is both fruity and floral. Straightforward on entry to the palate and showing tropical fruit on the finish. Baked Fish Pie.</i>			

Red wine

Lighter Style Red Wine


Garnacha "Monte Oton" 2018 Castilla, Spain  <i>Aromas of juicy black fruits. The palate is soft and easy-drinking with cassis, plum, bramble and cherry characters backed by fresh acidity. Spicy Bean Burger.</i>			
El Viajo de Valle Pinot Noir 2019 Valle Central, Chile  <i>Deliciously long, bright, textural Pinot from cold, stony vineyards deep in the Central Valley's old glacial riverbeds. Summer fruits of red currant, raspberry and wild strawberries on the nose follow through to a juicy palate. Duck Gyoza's.</i>			
Fleurie "Les Sapolites", Domaine Loron 2017 Beaujolais, France  <i>Lingering as an expensive perfume would on the finish. Pork Belly Satay Skewers.</i>			
Valpolicella Classico, Tedeschi Lucchine 2018 Veneto, Italy  <i>Lively acidity with well balanced fruit delivering a supple and smooth wine with ripe bramble fruit and elegant finish. Butternut Squash.</i>			

175ml	250ml	Bottle			
			Medium Bodied Red Wine		
£5.40	£7.50	£21.00	Merlot "Caracara" 2019 Central Valley, Chile  <i>Full-bodied, smooth & bursting with rich plum and red cherry fruit, gentle spice, soft tannins and a long finish. Horseshoe Gammon.</i>	£5.85	£8.20 £23.00
£5.65	£7.85	£22.00	Shiraz "Helmsman" 2017 Central Ranges, Australia <i>A rich and flavoursome Shiraz displaying all the hallmarks of the varietal: vibrant red fruits, dark plum and spice with underlying soft tannins. Venison Cottage Pie.</i>	£6.55	£9.20 £26.00
£6.55	£9.20	£26.00	Rioja Crianza, Cerro Anon 2017 Rioja, Spain  <i>Intense dark red and ruby in colour. Initially fruity on the nose, followed by the spicy aromas created during the oak ageing process. Round and mellow in the mouth with a lovely, long finish. Chargrilled Leg of Lamb.</i>	£7.50	£10.50 £30.00
£6.80	£9.50	£27.00	Château La Patache, Pomerol 2016 Bordeaux, France <i>A plump, bold wine, which exhibits all the rich fruit you expect from a truly great Merlot. Depth is contributed by notes of dark chocolate and mocha, and fine-grained tannins intimate good ageing potential. Peking Duck.</i>		£48.00




Full, Rich Red Wine

£6.35	£8.85	£25.00	Primitivo "Borgo dei Trulli" Salento 2019 Puglia, Italy  <i>Aromas of exotic spices, vanilla, coconut and dried fruits followed by rich blackcurrant, chocolate cake and exotic spice flavours. Flat Iron Steak.</i>	£6.55	£9.20 £26.00
		£26.00	Malbec Reserva Trueno, Los Horaldos 2018 Mendoza, Argentina  <i>Intense ruby red with purple highlights. Complex aromas of red and black berries such as cherries, plums and raspberries with notes of raisins, chocolate, coffee, tobacco and caramel. Smooth and well balanced, offering ripe sweet tannins, purity of fruit and a lingering finish. Meaty Burgers & Steaks.</i>	£7.50	£10.50 £30.00
		£28.00	Le Lion de Ciceron Corbieres Organic 2018 Corbieres, France  <i>This compelling red wine is aromatic and fruity with supple tannins, flowing into ripe notes of garrigue herbs and cherries. Slow Cooked Shin of Beef.</i>		£34.00
£9.35	£13.20	£38.00	Cabernet Sauvignon, Charles Wetmore, Wentle Vineyards 2017 California, USA  <i>Bold tannins and ripe fruit character, which coupled with the natural acidity from the long growing season, creates a beautifully balanced wine. The Buck Texas BBQ.</i>		£45.00

Rosé wine

175ml	250ml	Bottle			
			Pinot Grigio Rosé, "San Antonio" 2019 Veneto, Italy  <i>Very light and refreshing with a delicate pear-drop fruit. Absolutely bright and fresh, terrifically easy to drink. Cromer Crab Sliders & King Prawn Tempura.</i>	£5.65	£7.85 £22.00
			Blush Zinfandel "Hawkes Peak" 2018 California, USA <i>Fun, refreshingly off-dry and deliciously drinkable! A delicate salmon-pink, medium wine that has been made using a very short maceration of the Zinfandel grapes after pressing. Thai Chili Beef.</i>	£6.10	£8.50 £24.00
			Coteaux d'Aix-En-Provence Rosé, Domaine Valfont 2018 Cotes de Provence, France <i>The Domaine Valfont rosé wine is pink in colour with subtle violet nuances. Its nose is fine, complex, and engaging. A lively wine, it remains round on the palate with hints of sweet red fruit. Mackerel.</i>	£7.05	£9.85 £28.00

Sparkling and Champagnes

175ml	250ml	Bottle			
			Prosecco Spumanté "Borgo Alato" NV Veneto, Italy  <i>Pale light yellow colour, delicate and complex bouquet with fruity notes reminiscent of peach and green apple, there are also good secondary notes of accacia and lilac. Fresh and light on the palate with balanced acidity. Any Seafood you like...</i>	£6.50	£28.00
			Henriot Brut Souverain Champagne NV Champagne, France  <i>Initially the nose is precise, expressive and refreshing, with notes of citrus and yellow fruit; floral fragrances and pastry aromas that follow onto the palate along with vanilla spice and Morello cherry notes. Fish Smorgasbord.</i>		£50.00
			Veuve Clicquot, Yellow Label Brut NV Champagne, France <i>Veuve Clicquot's distinctive yellow label has been a guarantee of quality for centuries, and once again this highly respected house has confirmed its stellar reputation with this rich and complex bubbly - no wonder it's our bestselling Champagne! Pale gold with fine bubbles. Cod & Chips in style.</i>		£65.00
			Laurent Perrier Cuvee Rosé NV Champagne, France  <i>Pretty raspberry hints this fresh, crisp champagne shows flavours of strawberries, redcurrants, raspberries and fine black cherries. Sea Bass with no cares in the world...</i>		£85.00



We will try to provide you with the stated vintage, should the vintage not be available we will provide a suitable alternative

Ideal food matches are in italics

125ml glasses are available on request