

Bucks Arms Winter Menu

Starters

Soup of the Day with Toasted Wholemeal Baguette
£8

Chickpea Chole with Fresh Coriander,
Yoghurt and Garlic Flat Bread £9

Pan Seared King Scallops on a Potato Rosti
with a White Wine, Capers and Dill Butter Sauce
£13.50

Bucks Chilli Beef with Coriander Cress,
Spring Onions & Toasted Peanuts £12

Pan Fried Pigeon Breast with
a Twice Baked Bubble and Squeak Souffle,
Creamy Leeks and Wholegrain Mustard
£11.50

Brancaster Moules Mariniere with White Wine
and Parsley Cream Sauce and Warm Bread
£12.00

Crispy Salt and Pepper Squid with
King Prawns, Szechuan Sweet Chilli
Sauce and Gochujang Pickled Slaw
£12

Cromer Crab and Smoked Haddock Rarebit
on Brioche Toast with Rocket,
Parmesan and Crispy Capers Salad
£11

Meat

Crispy Chinese Five Spiced Pork Belly
with Char Sui & Gochujang Udon
Noodles, Steamed Pak Choi
& Tenderstem Broccoli, Crispy Peanut
& Onion Crumb
£19

Chargrilled Swannington Rump Steak
with Fried Truffle Eggs, Watercress
& Sundried Tomato Salad,
Crispy Onion Rings, Parmesan
& Rosemary Sea Salt Fries
£27

Slow Braised Venison Casserole
with Smoked Pancetta,
Juniper & Horseradish Dumpling,
Red Onion & Parsley Crème Fraîche,
Tenderstem Broccoli & Baked Baguette
£19

Honey & Mustard Crusted Chump of Spring
Lamb with Sautéed Fine Beans, Bacon
& Baby Onions, Garlic Fondant,
Buttered Heritage Rainbow Kale, Goats
Curd & Salt Baked Celery Puree, Lamb Jus
£24

Pan Fried Gressingham Duck Breast
with a Crispy Confit Duck Leg & Caraway
Filo, Garlic Duchess Potatoes, Honey
Roasted Baby Carrots & Smoked Bacon,
Buttered Rainbow Kale & Blackberry Jus
£26

Cajun Flat Iron Steak
with Classic Caesar Salad,
Crispy Onion Rings and Skinny Fries
£24

Crispy Buttermilk Chicken Thigh Burger
with Chipotle & Honey Mayo,
Grilled American Cheese, Shredded
Cabbage & Sliced Beef Tomatoes,
Brioche Bun & Cajun Skin on Fries
£18

Bucks Beef Burger
with Crispy Smoked Bacon,
Smoked Dapple & Cajun Onion Rings,
Skinny Fries & Slaw
£18

Pan Seared Locally Sourced Venison
Haunch Steaks with a Peppercorn
and Juniper Sauce, Watercress,
Blue Cheese and Sun Dried Tomato
Salad and Sweet Potato Fries
£24

Fish

Poached Smoked Haddock
with Creamy Mash, Wilted Baby Spinach,
Sautéed Pancetta & Peas, Poached Hens
Egg & Chive Cream Sauce, Crispy Nori
& Onion Crumb £22

Pan Seared Cornish Brill with Sautéed
King Scallops in Brown Crab Butter,
Brown Shrimp & Dill Crushed Potatoes,
Buttered Samphire & Courgette Ribbons,
Lobster Butter sauce £26

Beer Battered Fillet of North Sea Cod with
Chunky Chips, Tartar Sauce & Steamed
Garden Peas £18

Grilled Fillets of Cornish Red Mullet with
a Lemon & Fennel Butter, Classic Nicoise
Salad with a Wild Garlic & Capers Dressing,
Crispy Salt & Pepper Calamari Rings
£22

North Sea plaice Fillet with Capers and
Cockle Butter with Tempura King Prawns,
Buttered Samphire, Sea Salt Fries
and Tomato Salad £22

Sesame Coated Salmon Fillet with Wok
Fried Greens, Katsu Curry Sauce, Sticky
Japanese Gohan Rice and Crispy Panko
King Prawns £21

Baked Cromer Crab Rarebit Thermidor
Topped with Smoked Cheddar & Herb
Crust, Triple Cooked Chips, Tempura
Prawns, Dill Hollandaise, Watercress
& Sundried Tomato Salad £23

Bucks Fish Pie
with Cod & Cley Smoked Fish,
Topped with Dapple Mash, Steamed Peas
& Baby Spinach, Herb Crumb £19

Brancaster Moules Mariniere
with Sea Salt Fries, Confit Garlic
& Fennel Aioli, Herb Butter Ciabatta
£21

Vegetarian

Crispy Halloumi Burger with Beetroot Hummus, Tzatziki,
Toasted Brioche Bun, Skinny Fries, Onion Rings and Coleslaw
£17

Sweet Potato and Chickpea Korma with Tempura Okra,
Coriander Rice, Cumin Flat Bread and Toasted Almonds
£17

Baked Black Bomber Cheddar Mac n Cheese topped with
Garlic Dough Balls, Rocket, Sun Dried Tomato and Parmesan Salad
£18

Sides

Warm Bread and Artisan Olives
with Hummus £6.00

Buttered Tenderstem Broccoli £5.00

Chunky Chips £5.00

Skinny Fries £5.00

Truffle and Parmesan Fries £7.00

Garlic Chestnut Mushrooms £5.00

Cheesy Garlic Ciabatta £5.00

Desserts

The Bucks Sundae, Chocolate Brownie, Whipped Cream, Kirsch Cherries, White Chocolate and Raspberry Ice Cream	£9.00
Apple, Blackberry and White Chocolate Crumble with Gingerbread Ice Cream	£9.00
Salted Caramel Profiteroles topped with Pistachio Sauce	£8.00
Sticky Toffee Pudding with Butterscotch Sauce and Clotted Cream Ice Cream	£9.00
Warm Treacle Tart with Vanilla Ice Cream and Raspberries VE	£9.00
Affagato - Double Espresso with Vanilla Ice Cream and Cocoa Powder	£6.00
The Bucks Cheese Board with Fruit Chutney and Biscuit	£11.00
Trio of Ice Cream and Sorbet with Fresh Berries	£7.00

Children's

Battered Cod with Chips and Peas	£9.00
Chicken Goujons with Chips and Beans	£7.00
Sausage and Mash with Tenderstem Broccoli and Gravy	£9.00
Pesto Pasta with Parmesan Cheese	£7.00
Cheese Burger with Skinny Fries	£8.00
Monkfish Scampi with Fries and Peas	£10.00

Bar Menu

Served weekdays 12pm-2.30pm, Saturday 12pm-5pm

King Prawn Scampi with Chorizo Mayo and Fries	£14
Salt Beef and Horseradish Brioche Toastie with Truffle Butter, Smoked Gouda, Fries and Coleslaw	£12
Falafel and Halloumi Flat Bread with Hummus and Tzatziki	£12
Smoked Haddock and Gruyere Cheese Omelette with a Dressed Herb Salad	£12

Wine List

White wine

Light, Refreshing White Wines

	175ml	250ml	Bottle
Pinot Grigio, "San Antonio" Italy 🍷🍷	£6.35	£8.85	£25.00
Picpoul de Pinet "Le Beau Flamant" France	£7.75	£10.85	£31.00
Sauvignon Blanc, Allan Scott Estate New Zealand 🍷🍷	£7.95	£11.20	£32.00
Bacchus, Flint Vineyard Norfolk, England 🍷🍷			£34.00

Medium Weight White Wines

Vermentino/Colombard "Les Vignerons" France	£6.55	£9.20	£26.00
Chardonnay "Mr Goose Esq" South East Australia	£6.80	£9.50	£27.00
Vinho Verde, Casa de Vila Nova Portugal 🍷🍷	£7.05	£9.85	£28.00
Albarino "Pazo das Bruxas", Torres Spain 🍷🍷			£40.00

Full Bodied White Wines

Soave Classico, Montresor Italy 🍷🍷			£31.00
Viognier, Château Burgozone Bulgaria 🍷🍷			£33.00
Roussanne, Eden Valley, Samuel's Collection, Yalumba Australia 🍷🍷🌱			£38.00
Chablis, Domaine de la Motte France			£44.00

Rosé wine

	175ml	250ml	Bottle
Pinot Grigio Rosé, "San Antonio" Italy 🍷🍷	£5.85	£8.20	£23.00
Blush Zinfandel "Hawkes Peak" USA	£6.35	£8.85	£25.00
Rosé "MiniMI", Vins-Breban 2021 France	£7.05	£9.85	£28.00
Côteaux d'Aix-En-Provence Rosé, Whispering Angel France 🌱			£45.00

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

125ml glasses are available on request



Red wine

Lighter Style Red Wine

	175ml	250ml	Bottle
Grenache/Pinot Noir "Les Vignerons" France	£5.85	£8.20	£23.00
Pinot Noir "El Viejo de Valle" Chile 🍷🍷			£28.00
Gamay Noir "Jean", Domaine Loron France 🍷🍷			£29.00
Valpolicella Classico, Tedeschi Lucchine Italy 🍷🌱			£36.00

Medium Bodied Red Wine

Merlot "Caracara" Chile 🍷🍷	£6.35	£8.85	£25.00
Shiraz "Mr Goose Esq" Australia	£7.05	£9.85	£28.00
Negroamaro Salento, Borgo del Trulli Italy 🍷🍷	£7.25	£10.20	£29.00
Rioja Crianza, Cerro Anon Spain 🍷🍷	£8.45	£11.80	£34.00

Full, Rich Red Wine

Primitivo "Borgo dei Trulli" Salento Italy 🍷🍷			£28.00
Malbec "Caoba" Estate Argentina	£8.20	£11.50	£33.00
Organic Côtes du Rhône 'Réserve de Fleur' France 🍷🍷			£34.00
Château La Patache, Pomerol France			£60.00

Sparkling and Champagnes

	125ml	Bottle
Prosecco Spumanté "Borgo Alato" Italy 🍷🍷	£7.00	£31.00
Charmat Rosé, Flint Vineyards England		£45.00
Henriot Brut Souverain Champagne France 🍷🍷		£60.00
Brut Réserve Taittinger France 🍷🍷		£75.00
Cuvée Rosé Laurent Perrier France 🍷🍷		£95.00

Dessert

	50ml	Bottle
Rivesalte Ambre "Hors D'Age", Château Lauriga France	£5.00	£55.00
Mourvèdre "Late Harvest", Cline Cellars USA 🍷🍷	£6.00	£35.00