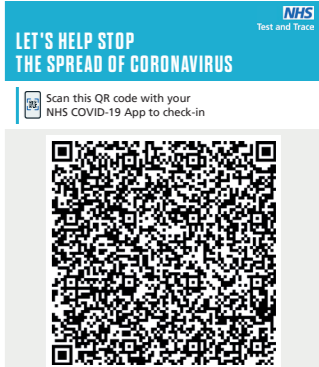


Bucks Arms

Blickling, Aylsham, NR11 6NF Tel: 01263 732133
contact@bucksarms.co.uk www.bucksarms.co.uk

Food is served:
Monday to Friday 12-2.30pm/5.30pm-8pm
Saturday 12-8.30pm
Sunday 12-7.30pm - Dedicated Sunday Lunch Menu



Starters

Thai Satay Butternut Squash Soup with Garlic Flat Bread (Contains Nuts)	£6
Baked Camembert with Pigs in Blankets and Onion Marmalade	£9
Norfolk Mussels Marinere with Warm Garlic Ciabatta	£8
Chicken Liver Parfait with Cranberry Relish, Parmesan Tuille and Toasted Brioche	£7
Tempura King Prawns and Salt and Pepper Squid, Sriracha and Honey Sauce and Cucumber and Sesame Salad	£8
The Bucks Chilli Beef with Coriander and Beansprout Salad and Toasted Peanuts	£8
Pan Fried Scottish King Scallops with Confit Pork Belly and Burnt Apple Puree	£12
Sauteed Creamy Garlic Wild Mushrooms on Toasted Brioche topped with a Fried Egg and Parmesan	£7

Meat

Slow Cooked Beef Shin Bourginon with Horseradish and Herb Dumpling, Creamy Mash and Buttered Greens	£16
Confit Pork Belly with Burnt Apple Puree, Sauteed Chestnut Mushrooms, Pancetta, Spring Onion Mash, Tenderstem Broccoli and Thyme Jus	15
Sticky Thai Tamarind Pork Shoulder Ribs with Black Bean and Garlic Spring Roll and Egg Fried Rice	17
Curried Lamb Bhuna Chops with Spinach and Lentil Dahl, Garlic Naan Bread and Pilau Rice	17
Salt and Chilli Chicken Stir Fry with Udon Noodles, Pak Choi, Sweet Chilli and Toasted Sesame	15
Paprika and Garlic Marinated Pork Stroganoff with Toasted Flatbread, Parmesan Crusted Fries and Rocket	16
Szechuan Crispy Pork Belly and Salt and Pepper Squid Stir Fry with Ramen Noodles and Black Bean Sauce	16
Local Pheasant Breast with a Winter Sweet Potato, Pancetta, Crispy Kale and Feta Salad, Candied Walnuts and Wholegrain Mustard Dressing	15

The Bucks Grill

The Bucks Burgers with Smoked Cheddar and Bacon, Breaded Chicken Wings, Skinny Fries, Cajun Onion Rings and Coleslaw	17
Local Venison Burger with Cranberry and Bacon Jam, Somerset Brie, Skinny Fries and Coleslaw	17
Chargrilled Swannington 10 oz Rump Steak with Chunky Chips, Grill Garnish and Onion Rings	20
Swannington Gaelic 8oz Sirloin Steak with Truffle Mash, Wilted Spinach, Baby Carrots, Whisky and Chestnut Mushroom Sauce	22
Cajun Marinated Flat Iron Steak with a Classic Caesar Salad, Onion Rings and Skinny Fries	19
Chargrilled Horse Shoe Gammon Steak with Chunky Chips and Fried Hens Eggs	14

Fish

Beer Battered Fillet of Cod with Chunky Chips, Garden Peas and Tartar Sauce	£15
Baked Monkfish, King Prawns and Scallops, Parmesan Mash, Pancetta, Spinach, Vine Tomatoes and Fish Cream	£22
Pan Fried Seabass Fillet with Tom Yum Mussels, King Prawns and Squid, Fresh Chilli and Coriander and Egg Fried Rice	£18
Poached Smoked Haddock and Egg with Creamy Mash, Buttered Baby Spinach and Chive Cream Sauce	£16
Grilled Salmon Fillet with Crushed Potatoes, Cromer Crab and Spring Onion, Wilted Spinach, King Prawns, Mussels and Dill Hollandaise Sauce	£17
Breaded Whitby Scampi and Whitebait with Chunky Chips, Mixed Salad and Tartar Sauce	£15
Grilled Whole Plaice with a King Prawn and Caper Butter, Skinny Fries and Herb Salad	£17
Smoked and Unsmoked Fish Pie topped with Smoked Dapple and Parsley Mash, Garden Peas and Spinach	£16

Vegetarian

Butternut Squash and Pesto Mac n Cheese with Goats Cheese Fritter, Garlic and Parsley Ciabatta	£14
Garden Burger topped with Halloumi, Flat Mushroom and Onion Marmalade, Skinny Fries and Coleslaw	£15
Chickpea, Kale and Spinach Korma with Coriander Pilau Rice, Onion Bhaji and Garlic Naan (Contains Nuts)	£14

Sides

Buttered Tenderstem Broccoli	£5
Salt and Pepper Squid with Spring Onions and Chillies	£6
Crispy Beer Battered Onion Rings	£4
Skinny Fries	£4
Chunky Chips	£4
Cheesy Chips	£5
Garlic Bread	£4
Breaded Whitebait with Tartar Sauce	£5

Join us for Breakfast.

*Everyday Between
8am and 10.30am.*

*Booking Essential.
Please ask the team for
a copy of the Menu.*

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

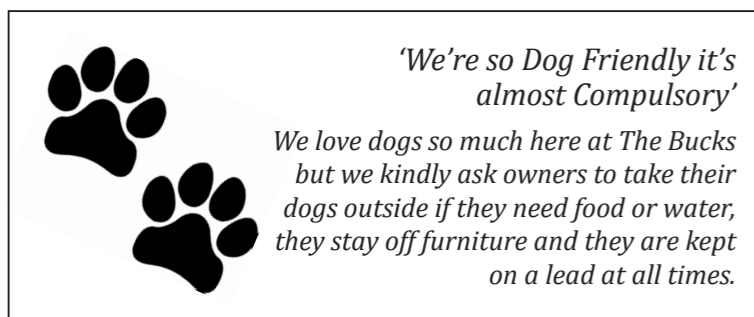


Children's Menu

Breaded Chicken Strips with Chips and Beans	£7
Swannington Sausages with Chips and Beans	£7
Scampi, Chips and Garden Peas	£7
Cheeseburger with Fries and Coleslaw	£7
Battered Cod Fillet and Chips with Garden Peas	£7
Roast Tomato and Vegetable Pasta with Parmesan Cheese	£7

Desserts

Dark Chocolate and Pistachio Torte with Salted Caramel Sauce and Toasted Raspberry Marshmallow Crème Gf	£7
Clementine and Ginger Bread and Butter Pudding with Cranberry Coulis and Stollen Ice Cream	£7
Mulled Wine Poached Pear Rice Pudding with and Almond Crumble and Coconut Ice Cream VE/Gf	
The Bucks Christmas Berry Mess with Lemon Curd and Mojito Sorbet GF	£7
Duo of Norfolk Cheese with Fruit Chutney, Celery and Grapes	£9
Selection of Ice Creams and Sorbets GF	£6



WHITE WINES

	125ml	175ml	250ml	Bottle
Pinot Grigio, San Antonio 2018 ITALY <i>Crisp - Refreshing - Unoaked</i>	£3.75	£5.25	£7.00	£20.00
Sauvignon Blanc Poetas 2019 CHILE <i>Crisp - Grapefruit - Refreshing</i>	£3.50	£4.95	£6.75	£19.00
Viognier "Caoba" 2018, Mendoza ARGENTINA <i>Apricot - Floral - Aromatic</i>	£4.25	£6.00	£8.25	£23.50
Picpoul de Pinet 'Hen Pecked' 2018 FRANCE <i>Fruit - Melon - Zesty</i>	£4.50	£6.50	£9.00	£25.00
Sauvignon Blanc, "Honu" 2019 NEW ZEALAND <i>Dry - Tropical Fruit - Gooseberry</i>	£4.50	£6.50	£9.00	£25.50
Organic Gruner Veltiner, Sepp Moser 2018 AUSTRIA <i>Floral - Apricot - Peach</i>	£4.75	£6.75	£9.50	£28.50
Chablis, William Fevre 2016 FRANCE <i>Apricot - Citrus - Mineral</i>	£6.50	£9.00	£12.00	£35.00
Chardonnay Mr Goose Esq 2018 AUSTRALIA <i>Citrus - Melon - Vanilla</i>				£21.50
Chenin Blanc False Bay 2018 SOUTH AFRICA <i>Fresh - Ripe - Fruit Salad</i>				£22.50
Pecorino d'Abruzzo Contessa Azienda Agricola 2017 ITALY <i>Pineapple - Peach - Citrus</i>				£30.00

CHAMPAGNE & SPARKLING WINES

	125ml	Bottle
Prosecco Spumanté Borgo Alato NV ITALY <i>Light - Refreshing - Crisp</i>	£6.00	£27.50
Gruet Brut Selection Champagne NV FRANCE <i>Yeasty Aroma - Stylish elegance</i>	£8.00	£45.00
Taittinger Brut Reserve NV, Champagne FRANCE <i>Peach - Acacia - Brioche</i>		£60.00
Laurent Perrier Rosé NV, Champagne FRANCE <i>Red Berry - Soft - Delicate</i>		£75.00

RED WINES

	125ml	175ml	250ml	Bottle
Merlot Poetas 2016 CHILE <i>Smooth - Plum - Toast</i>	£3.50	£4.95	£6.75	£19.00
Fleurie la Madone, La Reine de L'Arenite 2017 FRANCE <i>Delicate - Pretty - Floral</i>	£5.00	£7.00	£10.00	£28.00
Shiraz Mr Goose Esq 2018 AUSTRALIA <i>Coffee - Vanilla - Red fruit</i>	£4.00	£5.75	£7.75	£21.50
Negroamaro del Trulli Salento 2017 ITALY <i>Plums - Wild strawberries - Black Pepper</i>	£4.25	£6.00	£8.25	£23.50
Malbec Oaked Reserva "Zapa" 2017 ARGENTINA <i>Big - Bramble fruit - Smokey</i>	£4.75	£6.75	£9.50	£26.50
Rioja Crianza, Cerro Anon 2016 SPAIN <i>Red fruits - Spicy aromas - Long finish.</i>	£5.00	£7.00	£10.00	£28.50
Châteauneuf-du-Pape 2015, "Cuvee Papale", FRANCE <i>Warm - Spicy - Dark fruit</i>	£6.25	£9.00	£12.00	£35.00
Petit Verdot/Cabernet Sauvignon Gran Reserva Toro de Piedra 2016 CHILE <i>Black Fruits - Chocolate - Vanilla</i>				£31.00
Petit Verdot, Domaine L'Orangerie 2016 FRANCE <i>Black fruits - Spices - Liquorice</i>				£25.50
Château Tours, Les Terrasses de Saint Christophe 2016 FRANCE <i>Berry - Plum fruit - Herbaceous spice</i>				£33.00

ROSÉ WINES

	125ml	175ml	250ml	Bottle
Blush Zinfandel Hawkes Peak NV USA <i>Strawberries - Honeyed - Uplifting</i>	£3.75	£5.25	£7.00	£20.00
Pinot Grigio Rosé, Robinia 2016, ITALY <i>Fruity - Clean - Raspberry</i>	£4.00	£5.50	£7.25	£21.00
Rosé MiniMI Méditerranée, Breban 2018 FRANCE <i>Strawberry - Raspberry - Light</i>	£4.50	£6.50	£9.00	£25.00

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.