



Lunch Menu December 2017

Sandwiches *(all served with hand cut chips)*

- Club sandwich, confit chicken, bacon, lettuce, aioli **£7.95**
- Truffle whipped goats cheese, honey, walnut **£7.95**
- Steak, confit onion **£8.95**
- Fish finger, tartar sauce **£7.95**
- New York deli, pastrami, piccalilli, emmental cheese **£7.95**
- Prawn, chili & lime mayonnaise **£7.95**
- Bread options:** *Ciabatta or brown wholemeal*

Bar Snacks & Nibbles

- Jar of olives **£2.95**
- Home crafted breads, butter, balsamic oil **£2.95**
- Pork & black pudding scotch egg, piccalilli **£4.50**
- Red lentil hummus, marinated feta, flatbread **£3.95**
- Smoked Norfolk Dapple cheese bites **£3.95**
- Thai fried chicken, homemade Thai dipping sauce **£3.95**
- Smoked cod & maple mustard fishcakes, aioli **£3.95**
- Star anise crispy squid, chilli & lime aioli **£3.95**

Starters

- Soup of the day, bread **£5.50**
- Warm smoked salmon, pickled vegetables, beetroot puree **£6.95**
- Pork & duck pate de campagne, fig compote, herb salad, toast **£6.95**
- Pan seared pigeon breast, celeriac puree, wilted spinach, braised shallot, jus **£6.50**
- Goats cheese & chilli beignets, saffron pickled pear, olive crumb, truffle whipped goats cheese, pea shoots **£5.95**
- Pan fried scallops, pork fritter, avocado puree, black pudding, watercress salad **£8.95**

Mains

- Roast beetroot & mascarpone risotto, crispy egg, Sea beet **£12.95**
- Pan fried Hake, parmentier potatoes, cod fish cakes, sea beet veloute, parsley cress **£15.95**
- Pan roast breast of chicken, fondant potatoes, celeriac puree, courgette, cavalo nero, jus **£15.95**
- Pork belly, pork croquette, potato puree, savoy cabbage, baby heritage carrot, black pudding, apple, jus **£15.95**
- 18-day dry aged sirloin steak, black garlic & herb butter, tomato, mushroom, hand cut chips **£19.95**
- The Buck beef burger, Norfolk dapple, courgette pickle, hand cut chips **£11.95**
- Cured smoked bacon loin, free range eggs & hand cut chips **£9.95**
- Ploughmans, glazed ham, piccalilli, black bomber cheddar, Scotch egg, salad, sourdough **-£9.95**

Specials

- Steamed wild mussels in white wine, fennel & saffron cream sauce, crusty bread **Starter £6.95/Main £12.95**
- Baked sweet potato & mixed nuts polenta cake, rosemary roast heritage carrot, radish, pomegranate, watercress salad **£12.95**
- Vietnamese crispy pork salad, peanuts, cucumber, cabbage, coriander & mint **£6.95/£12.95**
- Pan fried fillet of seabass, parmentier potatoes, baby leeks, mussel & saffron nage, mixed cress **£17.95**
- Roast whole partridge, bacon & thyme lentils, pomme puree, cavalo nero, rich jus **£14.95**
- Herb crusted loin of venison, mushroom & spinach pie, dauphinoise potatoes, roast beetroot, juniper jus **£19.95**

**For allergen advice, please ask a member of staff. We are always happy to adjust dishes where possible to meet your dietary requirements.*