



Sunday Lunch 29th October Menu

Bar snacks & nibbles

- Jar of olives **£2.95**
- Home crafted breads, butter, balsamic oil **£2.95**
- Thai fried chicken, homemade Thai dipping sauce **£3.95**
- Pork & black pudding scotch egg, piccalilli **£4.50**
- Red lentil hummus, marinated feta, flatbread **£3.95**
- Smoked mackerel & horseradish pate, melba toast **£3.95**
- Brie & caramelised red onion wontons, plum puree **£3.95**

Starters

- Soup of the day, bread **£5.50**
- Smoked cod & maple mustard fishcakes, tartar, pickled chili, salad **£5.95**
- Pork & duck pate de campagne, apple chutney, toast **£6.95**
- Smoked salmon, pickled vegetables, beetroot puree, coriander cress **£6.95**
- Vietnamese crispy pork salad, peanuts, cucumber, cabbage, coriander & mint **Starter £6.95/Main £12.95**
- Steamed wild mussels in white wine, fennel & saffron cream sauce, crusty bread **Starter £7.95/Main £12.95**
- Goats cheese & chilli beignets, saffron pickled pear, olive crumb, truffle whipped goats cheese **£5.95**
- pan fried scallops, pork croquette, apple puree, watercress salad **£8.95**
- pan seared pigeon breast, celeriac puree, wilted spinach, braised shallot, jus **£6.50**

Roasts

- Sirloin of beef **£13.95**
- Dingley Dell pork belly **£12.95**
- Free range chicken supreme **£11.95**
- Smoked bacon loin **£10.95**
- Sweet potato, courgette and polenta nut roast **£10.95**
(served with roast potatoes, Yorkshire pudding, seasonal vegetables & gravy)

Main courses

- Roast beetroot & mascarpone risotto, sea beet, crispy egg **£12.95**
- Pan fried hake, parmentier potatoes, cod fishcakes, sea beet veloute, parsley cress **£15.95**
- The Buck beef burger, Norfolk dapple, courgette & red onion pickle, hand cut chips **£11.95**
- Pan fried fillet of black bream, parmentier potatoes, baby leeks, mussel & saffron nage, mixed cress **£15.95**
- Roast breast of pheasant, pomme puree, braised pearl barley, rosemary roast carrot, rich jus **£14.95**

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