

The HONINGHAM BUCK



MAIN MENU

STARTERS

Crafted bread's , mixed marinated olives, olive oil & balsamic vinegar, butter (V)	£6.95
Wild garlic, pea & crème fraiche soup , warm bread & butter (V)(GFA)	£6.95
Breaded whitebait , smoked paprika salt, wild garlic mayonnaise	£6.95
Harissa roasted carrots , paprika flat bread, sun blushed tomato hummus, pomegranate, feta (V)	£7.95
Smoked salt & Szechwan pepper crispy squid , pickled Asian sauce, coriander cress, lime wedge (GFA)	£7.95
Citrus cured sea trout , Cromer crab fishcake, grapefruit, shallot & chilli dressing, wild garlic mayonnaise	£8.95
Pork and black pudding scotch egg , homemade piccalilli, mixed dressed salad	£7.95
Marinated crispy chicken , gochujang mayo, bread & butter pickles, pickled ginger, peanut, crispy onion & sesame seed crumb, coriander	£7.95
Confit chicken , ham hock & wild garlic croquette, pickled wild mushrooms, parsley emulsion	£7.95

MAINS

Moroccan spiced chicken salad , pomegranate, marinated feta, couscous, mint yogurt, flaked almond	£15.95
Lacon's beer battered fish fingers , homemade tartar sauce, mushy peas, hand cut chips, lemon wedge	£14.95
Pan roasted fillet of sea bream , spring onion crushed new potato terrine, pickled fennel & orange salad, dashi butter sauce (GF)	£17.95
Wild garlic, pea & smoked Lincolnshire cheese arancini , caramelised cauliflower puree, pickled shallot, crushed pistachio (V)	£14.95
Rib eye steak, hand cut chips , roasted tomato, herb crusted field mushroom, wild garlic butter, mixed leaf salad (GFA)	£23.95
Dressed Cromer crab , mixed leaf salad, buttered new potatoes, pickled cucumber, sourdough bread & butter, lemon wedge	£15.95
Hasselback potatoes with bravas sauce , oregano crème fraiche, sprouting broccoli, crumbled goats cheese, courgetti, cucumber & wild garlic dressing (V)(GF)	£14.45
The Buck beef burger , American cheese, red onion marmalade, baby gem, pickles, garlic mayonnaise, brioche bun, French fries, mixed leaf salad (GFA)	£14.95

DESSERTS

Spiced rum baked pineapple , coconut pannacotta, coconut ice cream, Sumac meringue, poached goji berries (GF)	£8.95
Sticky toffee pudding , toffee sauce, butterscotch ice cream	£7.95
Rhubarb frangipane sponge , lemon curd ice cream	£7.95
Warm chocolate brownie , white chocolate soil, vanilla ice cream	£7.95
Vanilla crème brûlée , dark chocolate ice cream, choc chip cookie (GFA)	£7.95
Crème caramel , orange, blood orange sorbet, Cointreau poached raisins	£8.95
Cheeseboard - Baron Bigod, Binham Blue, & smoked Lincolnshire poacher, grapes, apple, chutney, crackers	£9.95
Selection of local ice creams & sorbets	£1.75 per scoop
Sorbets – Mango, lemon, blood orange Ice creams – Vanilla, chocolate, lemon curd, butterscotch	

V = Vegetarian | VE = Vegan | GF = Gluten Free | GFA = Gluten Free Adaptable

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