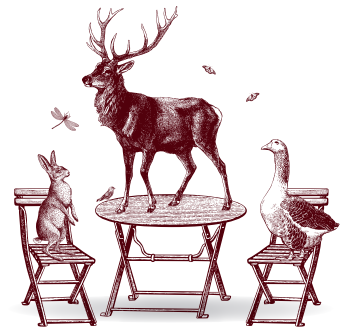


The HONINGHAM BUCK



SUNDAY 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)	£6.95
Smoked salt & Szechwan pepper crispy squid , pickled Asian sauce, coriander cress, lime wedge (GFA)	£7.95
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
Pork & black pudding scotch egg , homemade piccalilli, mixed dressed salad	£7.95
Citrus cured sea trout , Cromer crab fishcake, grapefruit, shallot & chilli dressing, wild garlic mayonnaise	£8.95
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
Sweet potato , wild garlic & sweetcorn bon bons, roasted carrot & coconut puree, ponzu emulsion, pineapple & chilli salsa, bread & butter pickles, peanut, sesame & crispy onion crumb, coriander cress (V)	£7.45

TRADITIONAL SUNDAY ROASTS

Black treacle & thyme roast Sirloin of beef	£18.95
Lemon & garlic chicken breast	£17.95
Wild garlic & rosemary roasted leg of lamb	£18.95
Apricot & pine nut polenta roast (V)	£14.95

Served with roast potatoes, Yorkshire pudding, seasonal vegetables, cauliflower cheese, red wine gravy

MAIN COURSE

Wild garlic, pea & smoked Lincolnshire cheese arancini , caramelised cauliflower purée, pickled shallot, crushed pistachio (V)	£14.95
Dressed Cromer crab , mixed leaf salad, buttered new potatoes, pickled cucumber, sourdough bread & butter, lemon wedge	£15.95
Lacon's beer battered fish fingers , homemade tartar sauce, mushy peas, hand cut chips, lemon wedge	£14.95
Moroccan spiced chicken salad , pomegranate, marinated feta, couscous, mint yogurt, flaked almonds	£15.95
The buck beef burger , American cheese, red onion marmalade, baby gem, pickles, confit garlic mayonnaise, brioche bun, French fries, mixed leaf salad (GFA)	£14.95

DESSERTS

Sticky toffee pudding , toffee sauce, butterscotch ice cream	£7.95
Warm Rhubarb frangipane sponge , lemon curd ice cream	£7.95
Warm chocolate brownie , white chocolate soil, vanilla ice cream	£7.95
Vanilla crème brûlée , chocolate ice cream, choc chip cookie (GFA)	£7.95
Cheeseboard - Baron Bigod, Binham blue & smoked poacher, grapes, spiced tomato 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.