



Starters

Crafted bread's, mixed marinated olives, olive oil & balsamic vinegar, whipped butter **£6.95 (V)**

Goats cheese & beetroot tart, crushed pistachio, smoked butternut squash puree **£8.45 (V)**

Breaded whitebait, smoked paprika salt, lemon mayonnaise **£6.95**

Haddock fishcake with a smoked dapple sauce center, roasted red pepper puree, tomato salsa, herb oil **£8.95**

Crispy squid, Asian cabbage, pickled Asian dressing, lime wedge **£7.95 (GF)**

Classic moules marinière, warm bread & whipped butter, lemon wedge **£8.45 (GFA)**

Local sauteed chanterelle mushrooms on toast, crumbled goats cheese, red onion marmalade, aged balsamic reduction **£8.95 (V)**

Spiced butternut squash, labneh, za'atar, pomegranate, radish, lemon, coriander **(GF) £7.45**

Marinated crispy chicken, gochujang mayo, bread & butter pickles, pickled ginger, peanut, crispy onion & sesame seed crumb, coriander **£7.95 (GFA)**

Ham hock, chicken & nduja bon bons, smoked mayonnaise, chimichurri sauce **£8.45**

Pork and black pudding scotch egg, homemade piccalilli, Blakeney mixed leaf salad **£7.95**

Mains

Tempura cauliflower, pineapple salsa, poached goji berries, crispy onion, peanut & sesame crumb, teriyaki sauce, kewpie mayonnaise, bread & butter pickles, coriander cress **£15.95 (V)**

Broccoli steak, Binham blue cheese, candied walnuts, ranch dressing, frisée, radish, lemon sorrel **£15.95 (V)(GF)**

Pan roasted fillet of sea bream, samphire, pea, Cromer crab risotto **£18.95 (GF)**

Lacon's beer battered fish fingers, homemade tartar sauce, mushy peas, hand cut chips, lemon wedge **£15.45**

Classic moules marinière, warm bread & whipped butter, lemon wedge **£15.95 (GFA)**

Pan roasted chicken schnitzel, confit garlic pomme puree, tender stem broccoli, pickled golden raisins, flaked almond, caper & shallot dressing **£18.95**

Marinated pork belly, satay sauce, compressed cantaloupe melon, sweet potato, pickled orange & fennel salad, pork puff, coriander cress **£17.95**

The Buck beef burger, American cheese, caramelised onions, baby gem, pickles, garlic mayonnaise, brioche bun, French fries, Blakeney leaf salad **£15.45 add bacon £1 (GFA)**

Braised beef brisket macaroni & cheese, herb crust, garlic & spring onion bread **£17.95**

Rib eye steak, hand cut chips, roasted tomato, herb crusted field mushroom, spring onion & garlic butter, Blakeney leaf salad **£26.95 (GFA)**

Desserts

The Buck sundae, chocolate brownie, chocolate whipped cream, kirsch cherries, white chocolate & raspberry ice cream **£8.95**

Honey & chamomile pannacotta, poached peach, biscuit crumb **£7.95**

Spiced rum baked pineapple, poached blueberries, whipped peanut butter, coconut ice cream **£8.45 (GF)**

Chocolate & hazelnut ganache, salted caramel sauce, vanilla ice cream **£7.95 (GF)**

Tonka crème brûlée, chocolate ice cream, shortbread **£8.45 (GFA)**

Sticky toffee pudding, toffee sauce, butterscotch ice cream **£7.95**

Selection of local ice creams & sorbets - £1.75 per scoop

Sorbets- Mango, lemon, passion fruit

Ice creams- Vanilla, Belgium chocolate, butterscotch, white chocolate & raspberry

Cheeseboard

Binham Blue, Norfolk smoked dapple & Baron bigod, poached grapes, Victoria plum chutney, whipped butter, crackers, toasted bread **£10.45**

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