



Starters

- Homemade focaccia**, mixed marinated olives, olive oil & aged balsamic **£7.95 (V)**
- Honey roasted fig**, crumbled Binham blue cheese, crushed candied walnuts, mulled wine reduction **£7.95 (GF) (V)**
- Asian potato rosti**, katsu sauce, pickled chilli & shallot, kewpie mayonnaise, crispy onion, coriander cress **£8.45 (V)(GFA)**
- King prawn & salmon fishcakes**, Thai basil emulsion, yuzu pickled mooli radish & chilli **£8.45**
- Cured then torched fillet of mackerel**, potato salad, apple puree, frisée & pea shoot salad **£8.45 (GF)**
- Tamarind & orange smoked duck breast**, mint compressed watermelon, poached plums, crushed prawn crackers **£9.45**
- Marinated crispy chicken**, gochujang mayo, bread & butter pickles pickled ginger, peanut, crispy onion & sesame seed crumb, coriander **£8.95 (GFA)**
- Pork and black pudding scotch egg**, homemade piccalilli, mixed leaf salad **£8.95**

Mains

- Pea & basil pesto orzo pasta**, wilted spinach, crumbled goats cheese, toasted pinenuts **£16.45 (V)**
- Herb crusted baked aubergine**, slow roasted tomato, sauce vierge **£15.95 (GFA) (VE)**
- Pan roasted sea bream**, lemon, tarragon & caper new potato terrine, tenderstem broccoli, grapefruit beurre blanc sauce **£19.95 (GF)**
- Lacon's beer battered fish fingers**, tartar sauce, mushy peas, hand cut chips, lemon wedge **£15.45**
- Satay chicken topped with bacon**, bread and butter pickles, pickled Asian coleslaw, chilli salted French fries **£19.95 (GF)**
- Norfolk venison & pork sausages**, wholegrain mustard mash, tenderstem broccoli rich red wine gravy **£16.45**
- Marinated pork chop**, parmentier potatoes, chorizo, swiss chard, red pepper puree, chimichurri sauce **£17.95**
- The Buck beef burger**, cheese, chilli jam, baby gem, pickled white cabbage, confit garlic mayonnaise, brioche burger bun, French fries, mixed leaf salad **£15.45**
- Sirloin steak**, roasted beef tomato, field mushroom, confit garlic & paprika butter, hand cut chips, mixed leaf salad **£26.95 (GF)**

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