



Starters

- Warm bread**, mixed marinated olives, olive oil & aged balsamic **£7.95 (V)**
Creamed garlic chestnut mushrooms,
red onion marmalade on toasted bloomer **£8.45 (V)**
Onion rings, sriracha sauce, kewpie mayonnaise, crispy onions, **£8.45 (V)**
Cromer crab cakes, sherry vinegar & cayenne pepper aioli **£8.95**
Cured then torched fillet of mackerel, soft boiled egg, baby gem, pickled mustard
seeds, homemade salad cream **£8.95 (GF)**
Potted ham hock, dill gherkins, rhubarb & apple chutney, toasted bread **£8.95**
Marinated crispy chicken, gochujang mayo, bread & butter pickles, pickled ginger,
peanut, crispy onion & sesame seed crumb, coriander **£9.45**
Pork and black pudding scotch egg, homemade piccalilli, mixed leaf salad **£9.45**

Mains

- Leek & broccoli macaroni & cheese**, hazelnut & crispy onion crumb **£16.95 (V)**
Ras el hanout roasted sweet potato, apricot, olive & roasted red pepper
giant cous cous, honey marinated feta cheese, minted yoghurt, pistachio **£16.95 (V)**
Dressed Cromer crab, grapefruit & pickled cucumber mixed leaf salad,
buttered warm new potatoes, celeriac remoulade, brown bread & butter **£17.95 (GFA)**
Lacon's beer battered fish fingers, tartar sauce, buttered peas,
hand cut chips, lemon wedge **£15.45**
The Buck beef burger, American cheese, red onion marmalade, baby gem, beef tomato
pickled white cabbage, English mustard, mayonnaise, brioche burger bun,
French fries, mixed leaf salad **£15.45 (GFA)**
Grilled chicken, peanut satay sauce, mango chutney, pickled cucumber & chilli,
coriander cress, French fries **£16.95**
Slow cooked lamb rogan josh, coconut basmati rice, lime pickle **£18.95 (GF)**
Sirloin steak, roasted tomato, field mushroom, peppercorn sauce,
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