



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, siracha sauce, kewpie mayonnaise, crispy onions, **£8.45 (V)**
Cromer crab cakes, sherry vinegar & cayenne pepper aioli **£8.95**
Crispy breaded whitebait, wild garlic aioli **£8.45**
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**

Traditional Sunday Roasts

- Black treacle, thyme & horseradish roasted sirloin of Beef** **£19.95**
Wild garlic, rosemary & Dijon mustard roasted leg of lamb **£19.95**
Lemon, herb & fennel roasted chicken breast **£18.95**
Caramelised onion, rosemary, apricot, Binham blue & hazelnut polenta loaf **£15.95 (V)**
*(Served with roast potatoes, Yorkshire pudding, cauliflower cheese,
honey & whole grain mustard roasted chantenay carrots, wild garlic buttered savoy cabbage,
red wine & meat trim gravy)*

Main Course

- Broccoli & leek macaroni & cheese**, crispy onion & hazelnut crumb **£16.95 (V)**
The Buck beef burger, American cheese, red onion marmalade, baby gem, beef tomato, pickled white cabbage,
English mustard mayonnaise, brioche bun, French fries, mixed leaf salad **£15.95 (GFA)**
Dressed Cromer crab, grapefruit & pickled cucumber mixed leaf salad,
buttered warm new potatoes, celeriac remoulade, brown bread & butter **£18.95 (GFA)**
Smoked salmon salad, watermelon, sumac & honey marinated feta, pomegranate, pistachio **£17.95 (GF)**
Lacon's beer battered fish fingers, tartar sauce, buttered peas, hand cut chips,
lemon wedge **£15.45**

Desserts

- Rhubarb & custard oat crumble slice**, rhubarb puree, rhubarb ice cream **£8.45**
Warm double chocolate brownie, white chocolate soil, vanilla ice cream **£8.45 (GF)**
Dark chocolate Jaffa cake, orange chocolate soil, chocolate ice cream **£8.45**
Sticky toffee pudding, toffee sauce, butterscotch ice cream **£8.45**

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

- Sorbets**- mango, passion fruit, champagne
Ice creams- Vanilla, chocolate, rhubarb & custard

Cheeseboard

- Binham Blue, Norfolk smoked dapple, garlic & rosemary marinated Brie**,
poached grapes, red onion marmalade, crackers **£9.95**

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