



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)**

Hot honey cured watermelon, burrata, pickled chilli, green chilli aioli **£9.45 (V) (GF)**

Cromer crab & basmati rice, crème fraiche, elderflower compressed cucumber, granny smith apple, wild garlic, pea shoots **£8.95 (GF)**

Cod & nduja arancini, parmesan aioli, chives **£8.95**

Chicken liver parfait, toasted homemade brioche, shallot chutney, chicken skin butter **£8.95 (GFA)**

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**

Marinated roasted chicken breast **£18.95**

Apricot, raisin, asparagus & walnut 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 gravy)

Main Course

Roasted celeriac, confit leek, burnt leek ranch, crispy leek, pumpkin seeds, chervil **£16.95 (V) (VEA) (GF)**

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

Natural yogurt panna cotta, poached rhubarb, rhubarb puree, white chocolate soil **£8.45 (GF)**

Warm double chocolate brownie, white chocolate soil, vanilla ice cream **£8.45 (GF)**

Spiced rum glazed pineapple, pineapple & mint salsa, mango sorbet **£8.45 (GF)**

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, butterscotch, strawberry

Cheeseboard

Binham Blue, Norfolk smoked dapple,

poached grapes, rhubarb chutney, crackers **£8.45**

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