



Starters

- Breads**, mixed marinated olives, olive oil & aged balsamic **£7.95 (VE)**
- Sautéed Garlic wild mushrooms**, roasted celeriac, pickled shallot, burnt leek powder mayonnaise, crushed pistachio **£9.45 (VE) (GF)**
- Breaded deep fried brie**, sage, red onion marmalade **£8.45 (V)**
- Smoked haddock & spring onion fishcakes**, citrus emulsion **£8.45**
- Gin & dill cured salmon**, pickled cucumber & shallot salad, beetroot puree **£9.45 (GF)**
- Confit chicken & smoked ham hock terrine**, homemade spiced cranberry chutney, toasted bread & 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**, piccalilli, mixed leaf salad **£9.45**

Mains

- Chickpea, aubergine & spinach stew**, black garlic & coriander flat bread, chilli, mint & spring onion chutney **£16.95 (VE)**
- Goats cheese, chestnut & cranberry puff pastry roulade**, spiced sweet potato purée, sautéed kale **£16.95 (V)**
- Lacon's beer battered fish fingers**, tartar sauce, buttered peas, hand cut chips, lemon wedge **£15.95**
- Pan roasted fillet of salmon**, Thai basil basmati rice, sesame pak choi, bread & butter pickles, crispy onions, coconut curry sauce **£19.95 (GFA)**
- The Buck beef burger**, brie, smoked bacon, red onion marmalade, black garlic mayonnaise, baby gem, sauerkraut, brioche burger bun, French fries, mixed leaf salad **£16.95 (GFA)**
- Pork fillet saltimbocca**, black pudding croquette, parsley pomme puree, confit carrot, crispy kale, cider & thyme sauce **£21.45**
- Pan roasted chicken supreme**, bubble & squeak terrine, braised red cabbage, parsnip puree, wholegrain mustard sauce **£22.95 (GF)**
- Red wine, garlic & thyme marinated bavette steak**, peppercorn sauce, mixed leaf salad, French fries **£23.95 (GF)**

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