



Starters

Breads, mixed marinated olives, olive oil & aged balsamic **£7.95 (VE)**

Roasted butternut squash hummus, red onion marmalade,
homemade flat bread **£8.95 (V)**

Goats cheese, red pepper & wild garlic croquettes,
homemade tomato ketchup **£8.95 (V)**

Curried crispy breaded whitebait, black garlic mayo, lime wedge **£8.45**

Thai basil & citrus cured salmon, lemon mayo,
coconut panna cotta, pickled chilli **£10.95 (GF)**

Thai pulled pork sausage roll, pickled Asian dipping sauce **£9.45**

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

Roasted spiced cauliflower, mango chutney,
pineapple salsa, cashew & crispy onion crumb **£16.95 (V)(VE)(GFA)**

Wild garlic & hazelnut pesto, chilli & caper linguine,
parmesan **£14.95 (V)**

Warm honey glazed ham, fried eggs, pineapple chutney,
hand cut chips **£16.95 (GF)**

Pan roasted chicken supreme, parmentier potatoes, chorizo, asparagus,
café de Paris butter, wild garlic gremolata **£21.95 (GFA)**

Dressed Cromer crab, sauteed new potatoes & samphire,
celeriac remoulade, lemon wedge, warm bread & butter **£19.95 (GFA)**

Lacon's beer battered fish fingers, tartar sauce, buttered peas,
hand cut chips, lemon wedge **£15.95**

Pan roasted fillet of sea bass, spring onion potato terrine, pak choi,
salsa verde **£20.45 (GF)**

The Buck beef burger, American cheese, burger sauce,
bacon jam, baby gem, gherkin, brioche burger bun,
french fries, coleslaw **£16.95 (GFA)**

Rib eye steak, roasted beef tomato, wild garlic butter, hand cut chips,
mixed leaf salad **£29.95 (GF)**

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