

The Bucks Head – Sunday menu

STARTERS

Thick vegetable soup Served with warm bread 6.50
Smoked mackerel pate, beetroot tartare, lemon, salad & grilled bread 8.00
Prawn cocktail in Marie rose sauce with crispy croutons 8.50
Mixed bread selection served with hummus, mixed olives and olive oil and balsamic dip 7.00
Whole baked camembert, confit garlic, chutney & rosemary with warm focaccia bread 13.00
Garlic ciabatta bread 4.00 - with cheese 4.50
Tempura battered prawns served with sweet chilli sauce 9.00 (gf)
Grilled chicken skewers with soy and sesame served with mixed salad & satay sauce 7.50 (gf)
Meze platter, Chorizo, salami, parma ham, gherkin, baby pepper stuffed with cream cheese, pickled artichoke, focaccia bread - 9.00 for one or 15.00 to share

SUNDAY ROASTS - (All gf without Yorkie)

Carved Roasts served with seasonal vegetables and cauliflower cheese on the side, Yorkshires, Roast Potatoes and a rich Jus

Rib of Beef 19.00

Chicken with pork and sage stuffing 17.50

Loin of pork with apple sauce and crispy crackling 17.00

Large Mixed Roast - Beef, Pork & Chicken 21.00

Veggie Wellington roast with Beetroot, spinach leek and goats' cheese and a veggie gravy 17.00 (NOT gf)

Half roast (Half size – single choice of meat) 11.00

OTHER MAINS

Crispy Battered Fish and Chips, Pea Purée and Tartar Sauce 15.50 (gf)

King prawn and crab linguini with spring onion, ginger and chilli 17.50

Fish pie (salmon, haddock & smoked haddock) topped with mash and grilled cheese served with buttered vegetables 16.00 (gf)

Chickpea, sweet potato and spinach curry, cumin rice, naan bread, papadam and mango chutney 15.00

All our food is fresh and prepared and cooked in house, so when we are busy the service can sometimes take longer than normal, Fresh fish and meat price can vary slightly due to market pricing. We do not add any service charges to your bill all gratuities will be distributed equally amongst the staff. Note: (gf) = Prepared with Gluten free ingredients– gluten free bread upon request

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SIDES (all gf)

Sweet Potato Fries - 4.95 Hand Cut Chips - 4.95 Side Salad - 4.50
Mixed olives – 3.00 - Crispy battered onion rings - 3.50

FRESH FOOD FOR KIDS

Sausage, Beans with Chips 8.50
Ham Egg & chips 9.00 (gf)
Small Fish & Chips 10.00 (gf)
Breaded Chicken goujons, baked beans and Chips 9.50 (gf)

DESSERTS (7.50 unless priced)

Chocolate fondant with Chantilly cream and dark chocolate sauce (gf)
Banoffee pie with raspberry gel, honeycomb and vanilla ice cream
Chocolate and orange bread and butter pudding served with hot custard
Apple & pear crumble with cinnamon crumb served with custard or vanilla ice-cream (gf)
Lemon sorbet with lemoncello liqueur Served in a flute glass(gf)
Sticky toffee pudding served with butterscotch sauce, honeycomb and vanilla ice cream
Vanilla rice pudding with mixed berry compote (gf)
Cheese board selection of cheese & crackers with apple, chutney & celery 10.00
Ice cream served with a piece of homemade honeycomb - 1/2/3 Scoops
2.00/4.00/6.00
Flavours - Strawberry & Cream- Chocolate – Honeycomb - Chocolate Orange –
Vanilla – salted caramel (gf)
Sorbet – Lemon - Mango – Blackcurrant - Raspberry - 1/2/3 Scoops
2.00/4.00/6.00 (gf)

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