

The Bucks Head – Sunday

STARTERS

- Four slices of sausage roll served with HP sauce 5.00
Leek and potato soup served with warm bread 6.25
Crispy salt 'n' pepper chicken wings with spring onion salad and a sweet chilli dip 7.00 (gf)
Potted prawn & crayfish cocktail In Marie rose sauce with mixed salad croutons & lemon 11.00
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)
Meze platter of chorizo, salami, parma ham, gherkin, baby pepper stuffed with cream cheese and pickled artichoke 9.00 for one or 15.00 to share (gf)
Grilled chicken skewers with soy and sesame served with mixed salad & satay sauce 7.50 (gf)

SUNDAY ROASTS - (All gf without Yorkie)

**Carved Roasts served with seasonal vegetables & cauliflower cheese on the side,
Yorkshires, Roast Potatoes & Jus**

- Rib of Beef 18.00
Chicken with sage and onion stuffing 16.75
Leg of Lamb 18.50
Mixed Roast - Beef, Lamb & Chicken 19.50
Veggie roast - butternut squash, blue cheese & walnut risotto croquets & veggie gravy 16.00
Half roast (Half size – single choice of meat) 10.00

OTHER MAINS

- Crispy Battered Fish and Chips, Pea Purée and Tartar Sauce 15.50 (gf)
Wild mushroom, spinach and smoked garlic kedgeree topped with a hard-boiled egg and coriander cress 15.00 (gf)
Smoked haddock & leek bake topped with mash & cheese with buttered vegetables 15.50

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 (gf) 8.50 – Small Fish & Chips 10.00 (gf)
Breaded Chicken goujons, baked beans and Chips 8.50

DESSERTS (7.50)

- Lemon Sorbet in a flute glass drizzled with lemongello liquor (gf)
Glazed tiramisu crème brulee with amaretto biscuits
Apple & pear crumble with cinnamon crumb served with custard or vanilla ice-cream (gf)
Sticky toffee pudding served with butterscotch sauce, honeycomb and vanilla ice cream
Vanilla rice pudding topped with candied hazelnut crumb and chocolate shavings (gf)
Chocolate fondant with Chantilly cream and dark chocolate (gf)
Sorbet – Lemon - mango – Blackcurrant - Raspberry - 1/2/3 Scoops 2.00/4.00/6.00 (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
Strawberry/ Chocolate/ Honeycomb/ Chocolate Orange/ Vanilla (gf)
White chocolate panna cotta with toasted almond crumb & amaretto glazed cherries (gf)

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