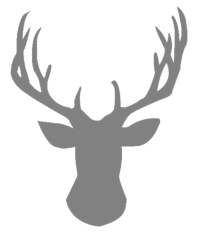


THE BUCK INN



Nibbles

CAULIFLOWER FRITTERS with curry mayonnaise	3.50
HAM CROQUETTES with piccalilli	3.50
MIXED OLIVES	3.50
BREAD & OIL	3.50

Starters

SMOKED HADDOCK FISHCAKES with curried hollandaise sauce	6.90
WILD MUSHROOMS ON TOAST (VE) with baby spinach, pea shoots and white truffle oil.	6.90
SOUP OF THE DAY (G*) served with warm crusty bread	5.50
CHICKEN LIVER PATÉ Traditional, rustic paté with warm crusty bread and red onion marmalade	6.50
CAJUN CHICKEN GOUJONS with cajun breadcrumbs, creme fraîche and mixed salad	6.90
SALT & PEPPER KING PRAWNS with sweet chilli sauce, fresh chilli, spring onion and sesame seeds	7.50
DEEP FRIED BRIE with cranberry sauce and mixed salad	6.90

Salads

CHICKEN CEASAR SALAD Grilled chicken breast, little gem lettuce, parmesan, croutons & caesar dressing	13.00
FALAFEL SALAD Sweet potato and chickpea falafel with mixed leaf salad and a honey mustard dressing	11.00
SMOKED HADDOCK FISHCAKE SALAD Served with mixed salad leaf and house dressing	12.00

THE BUCK INN



Pies

BEEF & ALE PIE	14.00
Slow braised beef and mushrooms in Theakston's Old Peculiar Ale, with shortcrust pastry top. Served with greens a choice of chips or mash.	
CHICKEN & HAM PIE	14.00
Chicken breast and ham hock cooked in a white wine and cream sauce, with puff pastry top. Served with greens a choice of chips or mash.	
CHEESE & ONION PIE (V)	13.20
Sandhams cheddar and braised white onions with shortcrust pastry. Served with greens a choice of chips or mash.	

Steaks

100Z SIRLOIN STEAK (GF)	23.00
Served with chips, grilled tomato, grilled mushroom & salad	
100Z RUMP STEAK (GF)	19.00
Served with chips, grilled tomato, grilled mushroom & salad	
SAUCES:	2.60
Stilton / Mushroom / Peppercorn	1.50
Garlic Butter	
Add some Onion Rings	3.50

Burgers

Served in a toasted Brioche Bun, with fries, baby gem lettuce, sliced tomato and gherkin.
Gluten Free Bun available

HANDCRAFTED BEEF PATTIE (GF)	12.50
GRILLED CHICKEN BREAST (GF)	12.50
GARDEN VEGGIE BURGER	12.50

ADD YOUR CHOICE OF TOPPINGS:

Red Onion Marmalade	0.50	Bacon	0.50	Chorizo	0.75
Goats Cheese	0.85	Cheddar Cheese	0.50	Stilton	0.75
Onion Rings	3.50				

THE BUCK INN



Mains

LAMB SHANK (GF) Slowly braised in red wine until falling off the bone and served with creamy mash and buttered greens, topped with a red wine reduction	15.90
ROAST SALMON WELLINGTON with new potatoes, spinach and creamed leeks	14.50
FISH AND CHIPS Battered haddock, served with chunky chips and mushy peas.	13.50
CIDER BRAISED BELLY PORK (GF) with Doreen's black pudding, mashed potato, buttered greens, crackling and cider sauce	15.90
BANGERS & MASH Pork & Leek sausages with mash and onion gravy	12.50
FISH PIE Smoked haddock, salmon and prawns with parsley sauce, topped with a smoked cheddar mash, served with garden peas.	14.00
ROAST RED PEPPER AND CHICKPEA MOROCCAN STEW (V) with plum tomatoes, mint yoghurt & garlic flatbread	11.50
ROAST CHICKEN SUPREME with tagliatelle, bacon, mushrooms and cream sauce, topped with shaved parmesan and truffle oil	12.90
MAC 'N' CHEESE Macaroni in a delicate goats cheese, stilton and cheddar sauce, topped with a salt and pepper bread crumb and served with garlic bread and salad.	9.50

Sides

FRIES	3.50
CHUNKY CHIPS	3.50
ONION RINGS	3.50
GARLIC BREAD	3.50
BREAD & BUTTER	2.50
CREAMED LEEKS	3.50
GREEN SALAD	3.00
MIXED VEG	3.50
GARDEN PEAS	2.00

THE BUCK INN



Hot Drinks & Desserts

Hot Drinks

TEA	2.50
AMERICANO	2.50
LATTE	3.10
CAPUCCINO	3.10
ESPRESSO	1.90
HOT CHOCOLATE add cream and marshmallows	3.50 +0.85

Sweet Nibbles

CHOCOLATE BROWNIE	3.00
FLAPJACK	3.00

Desserts

WHITE CHOCOLATE CHEESECAKE with fresh strawberries and pouring cream	6.50
TRICKY DICKIE'S STICKY TOFFEE PUDDING with cream or custard	6.50
WARM CHOCOLATE BROWNIE (GF) with cream or custard	6.00
SEASONAL FRUIT CRUMBLE with cream or custard	6.50

THE BUCK INN



Lunch Classics

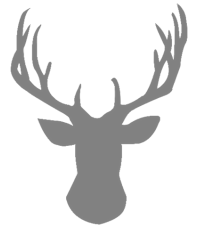
Served from 12 noon - 4pm

Sandwiches

Served with Fries, on a choice of white, granary or gluten free bread.

HAM HOCK & SALAD add cheese	8.50
FALAFEL & SWEET CHILLI	8.50
CHICKEN BACON & MAYO	9.00
HOMEMADE FISH FINGER	9.50
GOAT'S CHEESE with red onion marmalade	9.00
SMOKED SALMON with cream cheese	9.50

THE BUCK INN



Wine List

White

	125 / 175 / 250 / BTL
PONTE PINOT GRIGIO, ITALY Very Light And Neutral, Revealing Just A Hint Of Green Fruit	3.40/4.40/5.90/16.90
AIMERY CHARDONNAY, FRANCE This white has fragrant, lively fruit on the nose and a good balance of weight and acidity.	3.50/4.50/6.15/17.50
BAD EYE DEER SAUVIGNON BLANC, FRANCE Crisp And Refreshing With Tangy Citrus Fruits And Floral Notes.	3.40/4.40/5.90/16.90
BOX OF BUDGIES SAUVIGNON BLANC, NEW ZEALAND A Youthful Aroma Of Fruit And Herbs Is Followed By A Palate That Is Light And Lively.	4.30/5.80/8.00/23.00

Red

AIMERY MERLOT, FRANCE The soft, fruity character of the Merlot grape makes this wine agreeably easy to drink.	3.40/4.40/5.90/16.90
FINCA DE ORO RIOJA, SPAIN A Surprisingly Refined And Complex Mid Bodied Red, Showing Dark Fruit, Spice And Oak Aromas	3.50/4.50/6.15/17.50
GULARA SHIRAZ, AUSTRALIA A Juicy, Youthful Red With Plenty Of Bramble Fruit And A Hint Of Pepper	3.40/4.40/5.90/16.90
DEAD MAN'S DICE MALBEC, ARGENTINA Deep And Vibrant Malbec With An Intense Nose Of Plum, Damson And Dark Chocolate Aromas.	4.30/5.80/8.00/23.00

Rose

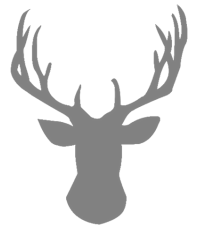
JACK RABBIT PINOT GRIGIO ROSE, ITALY A Fruity Rosé With Summer Berries Complimenting The Apples And Citrus Flavours.	3.40/4.40/5.90/16.90
BAD EYE DEER ZINFANDEL ROSE, USA Light And Sweet With Loads Of Juicy Strawberry Fruits And A Refreshing Finish.	3.50/4.50/6.15/17.50

Sparkling

PROSECCO, ITALY Clean, dry and crisp, with a creamy finish.	200ML / 750 ML BTL 5.75 / 21.75
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THE BUCK INN

Beer & Cider



Draught Ales

1/2 / Pint / 2 Pint jug

HETTON PALE ALE ABV 4.2%

A creamy and silky smooth golden pale ale. Clean malt aftertaste with a fruity hop character and mild bitterness.

2.20/4.20/8.30

CRAVEN BITTER ABV 3.8%

A classic Yorkshire bitter with soft caramel notes, chestnut colour and citrus hop fruitiness. Well-balanced bitterness.

2.00/3.90/7.70

THEAKSTONS OLD PECULIER ABV 5.6%

Rich, dark and smooth tasting, full-bodied flavour with subtle cherry and rich fruit overtones.

2.30/4.50/8.90

TIMOTHY TAYLOR'S GOLDEN BEST ABV 3.5%

A crisp, amber coloured beer that makes a refreshing session ale. The smooth and creamy flavour makes it a popular choice.

2.05/4.00/7.90

TIMOTHY TAYLOR'S LANDLORD ABV 4.3%

The drinkers' favourite, a classic pale ale with a complex citrus and hoppy aroma.

2.35/4.60/9.10

GUINNESS ABV 4.1%

One of the world's best-loved beers, from the first velvety sip to the last, lingering drop, every deep-dark satisfying mouthful in between is pure beauty... pure Guinness.

2.50/4.90/9.70

Draught Lager & Cider

BIRRA MORETTI ABV 4.6%

Made with a special blend of high quality hops that gives it a unique taste and fragrance, enhancing its perfectly balanced bitter taste.

2.55/5.00/9.90

FOSTERS ABV 4.0%

an easy-drinking lager that is perfectly balanced with moderate vanilla tasting notes and no hard edges or bitter aftertaste for perfect refreshment.

2.15/4.20/8.30

AMSTEL ABV 4.1%

With a unique honey malt aroma, Amstel delivers a subtle citrus and herbal hop character with a clean bitter finish.

2.40/4.70/9.30

SYMONDS FOUNDER'S RESERVE 5.5% ABV

A distinctive premium cider, characteristically fresh, crisp and fruity.

2.30/4.50/8.90

Bottled Beer & Cider

BUDWEISER 300ML ABV 4.5%

3.80

ESTRELLA DAMM 330ML

3.80

HEINEKEN 0.0 330ML ALCOHOL FREE

3.50

THATCHERS KATY 500ML ABV 7.4%

4.90

OLD MOUT ABV 4%

Cherries & Berries / Pineapple & Raspberry / Kiwi & Lime / Strawberry & Pomegranate

4.70

THE BUCK INN



Spirits

PRICES SHOWN FOR SINGLE MEASURES. DOUBLE UP FOR AN EXTRA £2

Gin

GORDAN'S DRY	3.60	TANQUERAY SEVILLA	4.45
BROCKMAN'S	4.45	WHITLEY NEIL RHUBARB & GINGER	3.60
STONES DRY	3.70	BOE VIOLET	4.45
BOMBAY SAPHIRE	4.45	BOE PASSION	4.45
HENDRICK'S	3.95	BOE SPICED ORANGE	4.45
SIPSMITH	3.85	SCOTTISH BRAMBLE	4.20
OPHIR	4.15	E.G. RASPBERRY LIQUEUR	4.20
WHITLEY NEIL	3.30	E.G. ELDERFLOWER LIQUEUR	4.20
CEDAR'S WILD	3.60	E.G. RHUBARB & GINGER LIQUEUR	4.45
GORDAN'S PINK		WARNER EDWARDS HONEY BEE	

ADD YOUR CHOICE OF FEVERTREE TONIC:

Indian, Light, Elderflower, Mediterranean, Ginger Beer or Ginger Ale £2.00

Whisky

	4.80
THE GLENLIVET	4.80
THE ARDMORE	4.80
THE SEXTON	4.80
GLENFIDDICH 12 YEAR	4.80
HIGHLAND PARK 12 YEAR	3.70
FAMOUS GROUSE	3.70
JACK DANIELS	

Rum

	3.70
BACARDI CARTA BLANCA	3.70
CAPTAIN MORGAN DARK	3.70
CAPTAIN MORGAN SPICED	4.00
KRAKEN BLACK SPICED	

Other Spirits

SMIRNOFF VODKA	3.70
ABSOLUT CURRANT	3.70
DISARONNO	3.70
MALIBU	3.70
ARCHERS	3.70
SOUTHERN COMFORT	3.70
BENEDICTINE	3.70
TIA MARIA	3.70
BAILEYS	3.70
COURVOISIER	4.40
BRISTOL CREAM SHERRY	3.70
PORT	4.00

Soft Drinks

COKE OR DIET COKE 330ML CAN	2.00
LEMONADE	2.00
PEPSI OR DIET PEPSI (1/2 OR PINT)	1.60/3.00
STILL OR SPARKLING WATER 180ML	1.80
J2O 275ML	2.70
Apple & Raspberry, Apple & Mango or Orange & Passionfruit	
FEVERTREE GINGER BEER 200ML	2.00
FEVERTREE GINGER ALE 200ML	2.00
FEVERTREE TONIC 200ML	2.00
Indian, Light, Elderflower, Mediterranean	
FRUIT SHOOT Orange or Blackcurrant	2.00
CORDIAL / SODA (1/2 OR PINT)	1.00/1.60
Orange, Blackcurrant or Lime	