



Autumn Dinner Menu

-Autumn Cocktails-

Toffee Apple , Toffee vodka, apple juice, lemon, cinnamon – 9	Gingerbread Espresso Martini , absolute vanilla vodka, Kahlua, gingerbread, espresso – 9.5	Sauvignon Blanc , Taste is driven by tropical fruits of kiwi and gooseberry with hints of green paprika. Well balanced and refreshing in the mouth, Chili – 5.5/7.5/9/22	Merlot , Deep red in colour, rich and full bodied in the mouth. A composition of red wild berries hints of chocolate, Chili – 5.5/7.5/9/22
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-For The Table-

Perello Gordal Pitted Olives , picante chillies (gf)-5	Roasted Chorizo , honey, red wine -6	Cauliflower Floret Fritters , sweet chilli (ve)(gf) -5	Croquettes , pulled pork, apple compote, dressed rocket (gf)- 5	Poppyseed Bakery Herb & Olive oil bread , Olive oil, balsamic (ve) - 5
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-Sharing Platters-

Baked Camembert , cranberry sauce, crudites, chunky Poppyseed bakery bread (gfa)(v) - 12	Charcuterie , homecooked ham, prosciutto, serrano, chorizo, salami, Perello gordal pitted olives, mixed fruit, Poppyseed bakery bread (gfa) – 10 per person	Mixed Platter , homecooked ham, prosciutto, serrano ham, chorizo, salami, Perello gordal pitted olives, fresh fruit, cranberry sauce camembert, Poppyseed bakery bread (gfa) - 21	Plant Based , carrot and harissa fritters, artichokes. cheese puffs, bread sticks, houmous, crudites, chilli mayo, Perello gordal pitted olives, pitta bread (ve) - 8 per person
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-Starters-

Soup , poppyseed bakery crusty bread (gfa)(vea) - 6	Wild Mushrooms , smoked bacon, garlic cream, toasted sourdough (gfa)(vea) - 8	Warm Smoked Mackerel Fillet , beetroot puree, picked cucumber, picked apple, samphire (gf)- 8	Duck , warm duck breast, charred orange segments, watercress, chestnut & orange purée (gf)- 8
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Goats Cheese & Walnut Bon-Bon , roasted pumpkin, pear gel, frisée (gf)(v)- 8	Arancini , minted pea & mozzarella risotto balls, rocket salad, red onion, lemon mayo (gf)(ve) - 7	Mexican Lime Chicken , coriander mayo, chilli, crispy tortilla strips - 7	Beetroot Cured Salmon , sough dough crostini, lemon gel, dill & cream cheese crumb - 8
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-Mains-

-From The Land-

Lincolnshire Sausage , creamy mash, peas, caramelised onion gravy (gf)(vea)– 13
Belly Pork Cassoulet , slow cooked belly of pork, haricot bean, streaky bacon, tomato, Herbed breadcrumbs (gf) - 16
B12 Pie , short crust pie, mash, potato, roasted vegetables, rich Longman ale gravy – 13
Chicken , oven roasted chicken supreme, fondant potato, Chantenay carrots, charred leeks, mushroom sauce (gf) – 16
Lamb Shank , slow cooked lamb shank, dauphinoise potato, braised red cabbage, minted lamb Jus (gf) – 24

-From The Grill-

(add 3 king prawns for 7) Choice of sauces, mushroom, pepper or chimichurri
8oz Sirloin Steak , chunky chips, tomatoes, mushroom (gf) - 26
22oz Cote De Boef , chunky chips, tomatoes, mushroom (gf) - 70 (Unfortunately, we need 24hours notice to order this steak)
Cauliflower Steak , chunky chips, tomatoes, mushroom, chimichurri (gf)(ve) – 16
-Burgers- (add pulled pork for 3)
Bucklers Beef Burger , smoked bacon, bacon jam, cheddar, gem lettuce, tomato, coleslaw, chunky chips (gfa) - 15
Chicken Burger , smoked bacon, bacon jam, cheddar, gem lettuce, tomato, coleslaw, chunky chips (gfa) – 15
Chickpea, Spinach, Pumpkin, Mixed Herb Falafel Burger , Sesame seed bun, gem lettuce, tomato, coleslaw, red onion marmalade, pickles, chunky chips (gfa)(ve)- 15

-From The Sea-

King Prawn . Linguini, cherry tomatoes, samphire, shallots, lemon (gfa)(vea) – 14
Smoked Haddock Risotto , minted pea, spinach, (gf) – 15
Teriyaki Salmon Fillet , Asian chilli broth, egg noodles, Pak choi – 16
Fish and Chips , beer battered cod, chunky chips, smashed peas, tartar sauce (gf) – 15

-From the Ground-

Autumnal Squash Salad , Spelt grain, roasted mixed squash, charred tender stem broccoli, pickled beetroot, rocket, balsamic dressing (ve) 14
Wild Mushroom Risotto , smoked mozzarella, parmesan (gf)(v)(vea) – 15

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-Sides-

Roasted Mixed Vegetables (gf)(ve) – 5	Sauteed Tender Stem Broccoli (gf)(vea) – 5
Honey Roasted Chantenay Carrots (gf) – 5	Chunky Chips (gf)(ve)– 5
Mixed Salad , grain mustard & sun-dried tomato oil (gf)(ve) – 5	Halloumi Fries (gf)- 5

