THE BUCK HOUSE
BANGOR-ON-DEE

Starters

Soup of the Day 6 (*)
Crusty bread wedge

The Buck Sticky Sausages 8
Rocket, Garlic Aioli Dip

Garlic Bread & Goats Cheese 8
Toasted ciabatta topped with red onion chutney, glazed goats cheese

Chicken Liver Pate 8
Red onion chutney, warm toast

Camembert 11.5 (*, VE)
Garlic & Rosemary Infused Camembert, Toasted Ciabatta

Hummus & Olives 8 (*, +)
Rocket, Balsamic Dressing, Toasted Flatbread

Halloumi bites 8 (GF, VE)
Hot Honey Drizzle, Spring Onions, Fresh Chillis Pomegranate

Salt & Pepper Chicken Wings 10
Hoi sin mayo dip, Chilli & coriander

Black Pudding Scotch Egg 8
Hollandaise sauce, potato straws

Mains

Mixed grill 36
Rump steak, lamb chop, pork chop, gammon, x2 sausages, chicken breast, grilled mushroom & tomato, garden peas, onion rings, peppercorn sauce, fried egg & chunky chips

Steak & Ale Pie 18
Creamy mashed potato, Garden Peas, roasted carrot, Stock Pan Gravy

8oz Ribeye 26 (*GF)
Hand Cut Chips, Dressed Rocket, Vine Tomato & Mushroom (Choose from Peppercorn Sauce, Stock Pan Gravy)

Oven Baked Salmon 19 (GF)
Buttered new potatoes, spinach & tender stem broccoli, lemon & pea cream sauce

10oz gammon & Chips 17 (GF)
thick cut chips, dressed leaves, fried eggs, pineapple

Classic Beef Lasagna 18
Toasted ciabatta, balsamic dressed leaves

Beer Battered Fish and Chips 18 (*GF)
Beer battered haddock, hand cut chips, minted mushy peas, tartar Sauce

Buck House Steak Burger 16
Streaky Bacon, Nacho Cheese Sauce, Toasted Brioche Bun, Gem Lettuce, Tomato, Gherkin, Pickled Red Onions, Burger Sauce Skin on Fries, Onion Rings, slaw (Vegetarian Option Available)

Toad In the Hole 18
Giant Yorkshire pudding, thick pork sausage, mashed potatoes, braised red cabbage, proper gravy

Shepherd's Pie 16
Minced lamb topped with mash, gratin potato cake, garden peas

Vegan massaman curry 17 (*)
An aromatic coconut sauce with cherry tomatoes, sweet potatoes, yellow peppers and spinach, fragrant rice, toasted flatbread

Slow braised lamb shank 25 (GF)

Bubble and squeak mash, braised red cabbage tender stem broccoli Red currant jus

Light bites & Sandwiches

Margherita pizza 13 (VE)
Fresh Tomato and Mozzarella, Fresh Basil Leaves, Balsamic Oil

Pepperoni pizza 13
Fresh Tomato and Mozzarella, Fresh Basil Leaves, Balsamic Oil

Fish finger sandwich 13
Breaded haddock, thick cut bread, gem lettuce, chunky chips, mushy peas, tartare sauce

Bookmaker Sandwich 14
Steak strips, blue cheese, red onion marmalade, garlic ciabatta, dressed leaves, skin on fries

Macaroni & Cheese 13
Creamy cheesy mac n cheese, gratinated cheddar, toasted ciabatta

Sticky Beef Salad 15
Crispy beef strips, sweet chilli sauce, dressed leaves, sauteed new potatoes

Scampi 16
Classic scampi, hand cut chips, mushy peas, tartar sauce, lemon wedge

Sides & fries

Skin on Fries (GF) 4
Hand Cut Chips (GF) 5
Salt and Pepper Fries 5 (GF)
Salt and Pepper Seasoning, Spring Onions, Chilies, Sauteed Peppers & Onion

Beer Battered Onion Rings (VG) 4
Buttered Seasonal Vegetables 3 ½
Buck Dirty Fries 6 (*)
Beer Cheese Sauce, Spring Onion, Crispy Onions, Chilli & Coriander

Garlic Ciabatta 4½ (*)
Garlic ciabatta with Mozzarella and Balsamic Glaze 6 (*)
Chips Cheese and Gravy 7 (gf)
Truffle and Parmesan Fries 6

Desserts

Syrup Sponge Pudding 8
Vanilla custard, maple syrup drizzle

Chocolate brownie 8
Chocolate sauce, honeycomb ice cream

Sticky Toffee Cheesecake 8
Butterscotch sauce, vanilla ice cream

Classic Eton Mess 8
Whipped cream, meringue, berry compote, raspberry coulis

Banana Split 8
With strawberry ice cream, whipped cream, strawberry & chocolate sauce, maraschino cherries

Food allergies and intolerances: Please ask a member of staff if you require information on the ingredients in the food we serve
(gf) denotes a dish is gluten free| denotes it can be prepared gluten free |(vg) denotes a dish is vegan| (+) denotes the dish can be prepared vegan |(ve) denotes a dish is vegetarian*