



Welcome to The White Buck, we're about honest food, well sourced seasonal ingredients, and quality cuts of meat. Crafted by our team of talented chefs. We'd love to hear your feedback. Martin Sliva – General Manager.
Bisterne Close, Burley, Hampshire BH24 4AZ, Tel: 01425 402264, Email: whitebuckinn@fullers.co.uk

STARTERS

Roast Chicken & Tarragon Terrine £8

Pickled mushrooms, toasted sourdough, tarragon aioli

Avocado & Wild Garlic Pesto Bruschetta (v) £7.50

Roasted tomato salsa

Potted Duck £8

Spiced pear chutney, toasted sourdough

Smoked Peppered Mackerel £8

Potato & dill salad

Devilleed Mushrooms (v) £7.50

Duck egg, brioche

MAINS

Pan Roasted Cod Loin, pea & broad bean risotto, wild garlic pesto £16.50

Thyme Roasted Chicken Supreme, roasted chickpeas, caramelised onions & squash salad £14

Pan Roasted Salmon Supreme, chargrilled fennel, heritage baby beets, dill vinaigrette £17.50

Slow Braised Dorset Lamb Shoulder, rosemary rosti, sautéed kale, redcurrant jus £18.50

Spiced Roasted Cauliflower & Chickpea Salad, fresh herbs & pine nuts (v) £13

Fuller's Frontier Battered Sustainable Haddock, crushed peas, homemade tartare sauce, chips £15

Butternut Squash & Sweet Potato Tagine, apricot & toasted almonds couscous (v) £13

Chargrilled Sprouting Broccoli Salad, quinoa, green olives, dates & tahini dressing (v) £12.50

Owton's 35 day aged 8oz Rib Eye Steak £24

Owton's 35 day aged 12oz Sirloin Steak on the bone £25

Steaks served with triple cooked chips, peppercorn sauce, watercress & pickled shallot salad

Chalcroft Farm Beef Burger or Chicken Breast Burger £13

Burgers served with Cholla bun, harissa mayonnaise, gem lettuce, tomato, gherkin & red onion, chips

Add £2 for Croxton brie / Mrs Owton's bacon / Caramelised onions

PUDDINGS

Passion Fruit Crème Brulée, coconut biscuit £6.50

Vanilla & Ginger Cheesecake, poached rhubarb, honeycomb £6.50

Dark Chocolate Delice, cardamom ice cream £7

Sticky Toffee Pudding, toffee sauce, salted caramel ice cream £7

Paul's Chocolate Brownie, peanut brittle, salted caramel, vanilla ice cream £6.50

British Cheeseboard, crackers, celery sticks, grapes, quince jelly £9.50

Laverstoke Park Farm Ice Cream, exclusive to Fuller's £2.50

Thomas Baker, Head Chef
The White Buck



@FULLERSKITCHEN WE TAKE TASTE PERSONALLY

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens.

Owton's Family Butchers have a long history of providing top quality products.
The Owtons have been farming at Chalcroft Farm in Hampshire for over 600 years.
Their extensive heritage and experience combined with the know-how of our hugely talented team of chefs
enables us to bring you truly delicious dishes that we are very proud of.

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Our mozzarella and bespoke made ice creams are sourced from Laverstoke Park,
an organic buffalo dairy farm in Hampshire. Its proprietors, the Scheckter family, are famous for producing
the finest ingredients without compromise.

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Our famous fish & chips are battered using Frontier, our own craft-inspired beer - Fuller's most exciting lager yet!
Brewed just by the heart of the pumping Thames, it's part of the reason our fish & chips are truly special!

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All of our fish comes fresh, daily from Direct Seafood in Brixham. They take pride in locally sourcing their fish
and seafood to the point that we are able to trace your meal from the moment of being caught.
Maintaining sustainability of fish stocks around the UK and overseas is a company ethos, as is ensuring
a sustainable livelihood for the people within the fishing and catering industries.