

À LA CARTE

STARTERS

Soup of the Day £5.95

The Chef's Homemade Soup of the Day served with Freshly Baked Warm Bread

Charcuterie Board £8.95

Selection of Cured and Smoked Meats with Artichokes,
Sun-dried Tomatoes and Rustic Toasted Artisan Bread

Chilli and Lime Crab Cakes £7.95

3 mini Cornish Crab Cakes mixed with Spring Onion, Chilli and Lime
served with an Orange Red Onion and Rocket Salad

Deep Fried Brie £7.50

With Pear Chutney and Toasted Brioche [V]

Mediterranean dips £6.90

A selection of Homemade Dips served with Warm Pitta Bread

Chargrilled Halloumi Cheese £6.50

Served with Chargrilled Courgettes and Roasted Red Peppers [V]

Spanish Prawn Pil Pil £7.50

Seared Prawns cooked in Chilli Garlic Olive Oil served sizzling

Fresh Crispy Calamari £8.90

Coated in Smoked Paprika served with Garlic, Parsley Aioli and Lemon

Pan Seared Hand Dived Scallops £11.90

Served with Minted Pea Puree, Parmesan Crisp
and reduced Balsamic Vinegar

Crispy Duck and Watermelon Salad £7.90

Watercress, Cashew Nuts and a Sesame Seed Dressing

Seafood Salad £9.90

With Calamari, Octopus, Prawns, Red Pepper, Fennel and Lemon

BUCKLE & VAUGHAN.

N21

10-12 The Green, Winchmore Hill, London N21 1AY
Tel: 020 8886 2981 Email: info@buckleandvaughan.com
www.buckleandvaughan.com

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MAINS

Fillets of Line-caught Sea Bass £19.90

Pan Roasted and served with Crushed Buttered New Potatoes with Spring Onion,
Steamed Asparagus, Roasted Cherry Tomatoes

Cod and Chorizo £18.90

Pan Seared Cod Fillet topped with Grilled Chorizo
served with Smoked Paprika New Potatoes and Spinach

Chicken wrapped in Parma Ham £16.90

Stuffed with a Goats Cheese and Sundried Tomatoes served with Fondant Potato,
Green Beans, Wild Mushrooms and Albufera Sauce

Pan Fried Duck Breast £17.95

With Pak Choi Salad, Caramelised Orange Segments and Sesame Seeds

Wild Mushroom and Truffle Oil Risotto £13.90

with Parmesan Shavings [V]

Sage and Butternut Ravioli £13.95

Cooked in a Butter and White Wine Emulsion with Rocket,
Toasted Walnuts and Parmesan Shavings [V]

[V]

Vegetarian Dish

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FROM THE CHARCOAL GRILL

STEAKS

Our Steaks are from grass-fed British cattle and dry-aged on the bone. We simply season them with Sea Salt and Cracked Black Pepper before cooking to your liking.

280g Dry Aged Rib Eye Steak £25.95

Served with Hand-cut Chips

260g Dry Aged Fillet £28.50

Served with Hand-cut Chips

Steak Sauces £2.50

Peppercorn, Béarnaise, Stilton & Parsley or Port & Mushroom

MEAT

Skewer of Traditionally Reared Suffolk Chicken £15.90

Skewer of tender pieces of marinated Chicken Breast grilled over charcoal

Skewer of Lamb £16.90

Tender cubes of Lamb skewered and grilled over charcoal

Mixed Grill £21.90

Chicken Skewer, Seasoned Lamb Skewer,
Seasoned Lamb, Locally Sourced Lamb Cutlets

Veal Chop £18.95

Served with Dauphinoise Potato, Asparagus served with Butter and Sage Sauce

Locally Sourced Lamb Cutlets £19.90

Chargrilled marinated Lamb Cutlets

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Prime Burger £13.50

Add Emmental Cheese or Bacon for £1.25 each

Homemade fresh Scottish Angus Beef Burger grilled and served in a Brioche Bun with Lettuce, Tomato, Onion, Tomato Relish, Gherkin and Hand Cut Chips

Made from grass fed additive free slow matured beef gives our big juicy steak burgers such a special taste and texture. A perfect balance of matured meat and fat with a light seasoning of salt and pepper will take your beef burger taste experience to a different level and bring a new dimension of flavour to the burgers.

FISH

Whole Sea Bream £20.95 [500 grms]

Charcoal cooked stuffed with Lemon, Garlic and Dill

Mixed Fish Skewers £19.95

Skewers of King Prawns, Salmon and Swordfish charcoal cooked

Grilled Sword Fish £22.95

Atlantic grilled Swordfish Steak served with a medley of Sauté Chilli Cherry Tomatoes, Asparagus, Spring Onion and Garlic New Potatoes

Pan Fried fillet of Hake £17.95

Served with Mussels Marinière, Grilled Fennel and Sautéed Samphire

SIDE ORDERS

Pilaf Rice £3.75

Hand Cut Chips £3.50

Creamed Spinach £3.95

Steamed Mixed Vegetables £4.50

Tenderstem Broccoli £3.90

House Salad £3.50

The foods described within this menu may contain nuts or derivatives of nuts. If you suffer from any allergy or food intolerance please advise a member of staff who will be pleased to assist you.

A discretionary service charge of 10% will be added to groups of 8 people or more

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DESSERTS

Chocolate Truffle and Hazelnut Torte with Honeycomb £6.90

Served with Chantilly Cream and Strawberry Coulis

Raspberry Panna Cotta £6.90

Softly set rich Cream made with fresh Vanilla Pods
served with a Raspberry Compote

Pear and Plum Crumble £6.90

Topped with a Almond crumble served
with Homemade Vanilla Custard or Cinnamon Ice Cream

Cambridge Burnt Crème Brûlée £6.90

Vanilla Crème Brûlée served with Mixed Berries

Wine match: Tabalí Late Harvest Muscat, Chile £6.25

Chocolate Brownie £6.90

Indulgent soft and sticky Fudge Brownie with
Madagascan Vanilla Ice Cream & Hot Toffee Sauce

Wine match: Add a splash of Pedro Ximénez for £5.95

Seasonal Fresh Fruit £7.50

with Strawberry Coulis

Ice Cream £6.90

3 scoops of the following flavours:

Madagascan Vanilla • Bitter Dark Chocolate
Ferrero Rocher • Salted Caramel • Honeycomb

Wine match: Add a splash of Pedro Ximénez for £5.95

Sorbet £5.90

Sicilian Lemon • Granny Smith • Key Lime

Wine match: Add a splash of Pedro Ximénez for £5.95

Some of our Puddings may contain Nuts

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