



# The Bustard Inn

Bar & Restaurant

## STARTER (lunch and dinner)

THE BUSTARD INN GRAZING PLATTER (sharing for two)	24
crispy truffle camembert, mozzarella, charcuterie, antipasti, warm baguette	
PAN-FRIED SCALLOPS	15
Asian glazed pork belly, sea buckthorn purée, sesame slaw (GF)	
WHOLE ROASTED CREVETTES	12
garlic & chilli butter, avocado & mango salsa	
ROAST CHICKEN & SMOKED HAM TERRINE	11
homemade piccalilli, toasted Hambleton muffin, chicken butter	
WARM, SLOW ROASTED HEIRLOOM TOMATOES	9
whipped feta, black pepper crackers, basil oil (VG)	
HOMEMADE SOUP OF THE DAY	7
fresh bread, hummus (VG)	

## MAINS (lunch and dinner)

THE BUSTARD INN STEAK & CHIPS	38
French fried onions, grilled vine tomatoes, triple-cooked chips, smoked black pepper butter, watercress salad	
6oz Fillet or 8oz Ribeye (GF available)	6
add prawns roasted in garlic butter	
RUMP OF SPRING LAMB	33
pommes royale, ratatouille, English asparagus, roast garlic jus	
PAN-FRIED PORK LOIN	29
Stilton colcannon, maple roasted carrots, tender stem broccoli, apple & mustard seed relish (GF)	
ROAST FILLET OF COD	30
saffron potatoes, samphire, courgetti, bouillabaisse sauce, smoked eel rouille, lemon oil (GF)	
ROAST SPICED CAULIFLOWER STEAK	19
chickpea makhani, fragrant rice, coriander oil (VG) (GF)	
SOUTHERN FRIED CHICKEN CHEESEBURGER	19
chorizo jam, smashed avocado, salad, chips, dirty corn	
BEER-BATTERED FISH & CHIPS	18
minted crushed peas, tartare sauce, katsu mayonnaise (GF available)	
SAUSAGE & MASH	17
Grasmere Farm Rutland sausages, grain mustard mash, cabbage, Yorkshire pudding, shallot gravy (GF available)	

**PLEASE INFORM US IF YOU OR ANY MEMBER OF YOUR PARTY HAVE ANY ALLERGIES**

**V – VEGETARIAN; VG – VEGAN; GF – GLUTEN FREE**

