

STARTER (lunch and dinner)

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

MAINS (lunch and dinner)

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

PLEASE INFORM US IF YOU OR ANY MEMBER OF YOUR PARTY HAVE ANY ALLERGIES
V – VEGETARIAN; VG – VEGAN; GF – GLUTEN FREE