



# The Bustard Inn

Bar & Restaurant

## STARTER (lunch and dinner)

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| WHOLE BAKED CAMEMBERT (sharing for two)<br>homemade chutney, warm Hambleton Bakery bread                         | 16 |
| CRAB MUFFIN<br>white crab mayonnaise, spiced avocado purée, toasted Hambleton Bakery muffin, lemon & dill butter | 14 |
| INDIAN SPICED CURED SALMON<br>king prawn pakora, sour mango & cucumber purée, Bombay crisps (GF)                 | 12 |
| DUCK LIVER PARFAIT<br>confit duck & rhubarb jelly doughnut, pickled carrots & spring onion & sesame slaw         | 11 |
| CRISPY BANG BANG CAULIFLOWER<br>sweet chilli sriracha dressing (VG)                                              | 8  |
| SOUP OF THE DAY<br>warm Hambleton Bakery bread, homemade hummus (VG)                                             | 7  |

## MAINS (lunch and dinner)

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| THE BUSTARD INN STEAK & CHIPS<br>triple-cooked chips, grilled tomato, garlic mushrooms, onion rings                                        | Fillet 39<br>Sirloin 34 |
| LOIN OF LAMB<br>forestière sausage, boulangerie potato, slow roast tomatoes, English asparagus, red wine jus                               | 34                      |
| SLOW COOKED PORK COLLAR<br>sage crust, fondant potato, crispy black pudding, cavolo nero                                                   | 27                      |
| PAN-FRIED SEA BASS<br>basil mashed potato, ratatouille, mussel fritters, saffron velouté, crispy Parma ham (GF)                            | 26                      |
| THE BUSTARD INN BOLOGNAISE<br>bone marrow & brisket ragù, fresh basil linguine, Parmigiano Reggiano, summer truffle & lemon dressing       | 19                      |
| MEDITERRANEAN VEGETABLE & GOAT'S CHEESE TART<br>basil oil, olive purée, rocket salad (V) (VG available)                                    | 18                      |
| BEER-BATTERED FISH & CHIPS<br>minted mushy peas, tartare sauce, chunky ketchup (GF available)                                              | 18                      |
| SOUTHERN FRIED CHICKEN & CHEESEBURGER<br>guacamole, bacon jam, celery salt & black pepper fries, iceberg, blue cheese & crispy onion salad | 17                      |

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

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

