



The Bustard Inn

Bar & Restaurant

STARTER (lunch and dinner)

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| WHOLE BAKED HONEY, MUSTARD & TRUFFLE CAMEMBERT (sharing for two) cranberry sauce, cornichons, warm bread | 19 |
| PAN-FRIED SCALLOPS Asian glazed pork belly, sour mango purée, sesame slaw (GF) | 15 |
| CRISPY KING PRAWNS lentil dahl, cucumber raita, black garlic | 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)

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| 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 |
| PAN-FRIED PORK LOIN Stilton colcannon, maple roasted carrots, tender stem broccoli, apple & mustard seed relish (GF) | 29 |
| ROAST FILLET OF COD saffron potatoes, samphire, courgetti, bouillabaisse sauce, smoked eel rouille, lemon oil (GF) | 30 |
| 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 |
| SAUSAGE & MASH Grasmere Farm Rutland sausages, grain mustard mash, cabbage, Yorkshire pudding, shallot gravy (GF available) | 17 |

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

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

