The Bustard Inn

Bar & Restaurant

NEW YEAR'S EVE 2026

Starters

PAELLA ARANCINI 11
sun-blushed tomato sauce, crispy capers

DUCK LIVER PÂTÉ (GF available) 10
toasted Hambleton muffin, onion marmalade

SMOKED CAULIFLOWER CHEESE SOUP (VG & GF available) 8
crispy onions

Mains

BRAISED SHORT RIB OF BEEF BOURGUIGNON (GF) 28
parsnip mash, tenderstem broccoli, béarnaise sauce

SALMON FISHCAKES 24
wilted spinach, grilled vine tomatoes, lemon butter & caper sauce

ROAST BREAST OF CHICKEN 24
chorizo & Parmentier potatoes, grilled gem lettuce, warm Caesar dressing

TOMATO, AUBERGINE & CHICKPEA STEW (V & VG available) 21
grilled courgettes, halloumi fries

Desserts

THE BUSTARD INN PROFITEROLES 10
filled with white chocolate mousse, chocolate sauce

STEAMED SYRUP SPONGE PUDDING 10
clotted cream, custard

APPLE & BLACKBERRY CRUMBLE TART 10
vanilla ice cream

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

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