

## SUNDAY LUNCH MENU

main course 17; two courses 22; three courses 27

Jerusalem artichoke soup with sour cream & toasted almonds (v)	
Deep-fried whitebait with tartar sauce	
Pressed ham hock terrine with crispy egg & piccalilli	
Warm smoked salmon & leek quiche with a fete & grapefruit salad	supplement 3
Parma ham & cherry tomato salad with crispy goats' cheese, pesto & balsamic dressing	supplement 4
Tempura prawns with sesame noodle salad & Thai mayonnaise	supplement 5
Whole baked camembert <i>for two to share</i> with warm ciabatta and homemade chutney (v)	supplement 4



Roast rib of Lincolnshire beef with Yorkshire pudding & horseradish hollandaise	
Roast loin of Navenby pork with prune & armagnac compote & crackling	
Baked haddock with grain mustard sauce	
<i>All served with roast potatoes, carrot &amp; swede mash, cauliflower cheese, broccoli polonaise &amp; French style peas</i>	
Deep fried gorgonzola & walnut gnocchi with roasted butternut squash, spinach & nutmeg cream & walnut dressing (v)	



Warm chocolate brownie with chocolate sauce & malted milk ice cream	
Sticky toffee pudding with toffee sauce & clotted cream	
Crème brûlée with raspberry sorbet	
Lincolnshire plum bread & butter pudding with vanilla ice cream	
Homemade Bakewell tart with raspberry ripple ice cream	
Lymn Bank Farm Lincolnshire cheese board with biscuits & Lincolnshire plum bread (Just Jane Waxed Mature Cheddar, Lincolnshire brie & Skegness Blue)	supplement 2



## BAR & BRUNCH MENU

Grilled locally reared beef with homemade chips, grilled tomato, garlic mushrooms & peppercorn sauce	ribeye	23
	fillet	28
Cajun chicken burger with cheddar cheese, BBQ sauce & chips		14
Beer-battered fish & chips with minted mushy peas, chunky ketchup & tartar sauce		14
The Bustard Inn chilli con carne with rice, guacamole & tortillas		14

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