

SUNDAY LUNCH MENU

main course 17; two courses 22; three courses 27

Brown onion soup with croutons (v)	
Homemade Lincolnshire Haslet with piccalilli & toasted date & walnut bread	
Marinated tomatoes & feta salad with avocado puree & coriander oil (v)	
Simple plate of smoked salmon with Marie Rose sauce & capers	supplement 3
Warm crispy duck salad with soused onions, hoisin mayonnaise and cucumber & coriander dressing	supplement 3
Pan roasted garlic prawns with cassoulet of white beans & chorizo with rouille & croutons	supplement 5
Whole baked camembert <i>for two to share</i> with warm bread and homemade chutney (v)	supplement 4



Roast rump of Lincolnshire beef with Yorkshire pudding & horseradish hollandaise	
Roast loin of pork with crackling & apple sauce	
Baked smoked haddock with grain mustard & chive sauce and a poached egg	
<i>All served with roast potatoes, carrot & swede mash, cauliflower cheese & courgette provençale</i>	
Deep fried mushroom & potato gnocchi with roasted butternut squash, garlic & truffle velouté, parmesan & crispy sage (v)	



Warm chocolate brownie with chocolate sauce & malted milk ice cream	
Sticky toffee pudding with toffee sauce & clotted cream	
Crème brûlée with banana sorbet	
Lincolnshire plum bread & butter pudding with vanilla ice cream	
Warm Bakewell tart with blackberry ripple ice cream	
Lynn Bank Farm Lincolnshire cheese board with biscuits & Lincolnshire plum bread	supplement 2
(Just Jane Waxed Mature Cheddar, Nibble Nose Red Leicester & Golden Cross Goats cheese & Isle of White Blue)	



BAR & BRUNCH MENU

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