

SUNDAY LUNCH MENU

main course 17; two courses 22; three courses 27

Vegetable soup (v)

Homemade Lincolnshire Haslet with piccalilli & toasted 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 & chorizo with rouille & croutons supplement 5

Whole baked camembert *for two to share* 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

All served with roast potatoes, carrot & swede mash, cauliflower cheese & minted peas & beans

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

Lymn 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 Cajun chicken 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