

## SUNDAY LUNCH MENU

main course 17; two courses 22; three courses 27

Roast cauliflower soup (v)		
Homemade Lincolnshire Haslet with piccalilli & toasted date & walnut bread	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
Pan-fried Devon scallops, braised leeks, crispy bacon, white wine sauce & parmesan fleuron	supplement	8
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		
Pan-fried salmon with watercress velouté		
<i>All served with roast potatoes, carrot &amp; swede mash, cauliflower cheese &amp; minted peas &amp; beans</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		
Warm treacle tart with vanilla ice cream		
Iced white chocolate parfait with fresh raspberries, blackcurrant sorbet & honeycomb		
Rich chocolate tart with cinnamon doughnut and coffee anglaise		
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 vine tomatoes, garlic mushrooms & peppercorn sauce	ribeye	23
& onion rings	fillet	28
Beer-battered fish & chips with minted mushy peas, chunky ketchup & tartar sauce		14
The Bustard Inn chilli con carne with rice, guacamole & tortillas		14
Grasmere Farm Lincolnshire sausage & mash with spring greens, Yorkshire pudding & onion gravy		11

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