




## STARTERS


Tomato & red pepper soup (v) 	6
Roast chicken & stuffing terrine with plum chutney and date & walnut toast 	8
Warm crispy duck salad with soused onions, hoisin mayonnaise and cucumber & coriander dressing 	9
Smoked mackerel fishcake with pickled radish, rhubarb puree & tzatziki dressing	9
Parma ham, cherry tomato & mozzarella salad with balsamic dressing	9
Pan-fried Devon scallops, braised leeks, crispy bacon, white wine sauce & parmesan fleuron	14
Whole baked Camembert <i>for two to share</i> with warm bread & homemade chutney (v)	14

## MAIN COURSES

Grilled locally reared beef with homemade chips, grilled vine tomatoes, garlic mushrooms, peppercorn sauce & onion rings	ribeye 23 fillet 28
Pan-fried sea bass with tabbouleh, warm pickled fennel & sweet chilli dressing	21
Sautéed loin of pork with cider fondant, tender stem broccoli, glazed apple & red wine sauce	19
Roast breast of chicken with crispy potato & mushroom gnocchi, buttered spinach, roasted girolles, & a white wine & mushroom sauce	18
The Bustard Inn chilli con carne with basmati rice, guacamole & tortillas 	14
Spicy tomato & chickpea fondue with grilled aubergines, halloumi fries & tzatziki (v)  	14
The Bustard Inn Cajun chicken burger with cheddar cheese, bacon, BBQ sauce & chips 	14
Beer-battered fish & chips with minted mushy peas, chunky ketchup & tartar sauce  	14
Grasmere Farm Lincolnshire sausage & mash with spring greens, Yorkshire pudding & onion gravy 	11

## EXTRA SIDES

Onion rings with garlic mayo / Homemade chips with garlic mayo	each 4
Tomato & red onion salad with pesto & balsamic / Minted peas & beans	

 **The Light Lunch Menu** – marked items are available in smaller portions at lunchtime  
main course 9; two courses 14; three courses 19

 **The Early Bustard Menu** – marked items attract a 20% discount for evening dining orders in before 7pm

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