

SUNDAY LUNCH MENU

main course 17; two courses 22; three courses 27

Tomato & red pepper soup (v)	
Roast chicken & stuffing terrine with plum chutney & toast	
Tomato & mozzarella salad with balsamic dressing (v)	
Devilleed whitebait with tartar sauce	
Warm crispy duck salad with soused onions, hoisin mayonnaise and cucumber & coriander dressing	supplement 3
Smoked mackerel fishcake with pickled radish, rhubarb puree & tzatziki dressing	supplement 3
Pan-fried Devon scallops, braised leeks, crispy bacon, white wine sauce	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

Roast leg of spring lamb

Pan-fried sea bass with chilli and soya dressing

All served with roast potatoes, carrots, parsnips & swede mash, cauliflower cheese & mixed green vegetables

Spicy tomato & chickpea fondue with grilled aubergines, halloumi fried & tzatziki (v)



Sticky toffee pudding with toffee sauce & clotted cream

Crème brûlée with banana sorbet

The Bustard Inn chocolate, cherry & Amaretti trifle

Warm chocolate brownie with chocolate sauce & malted milk 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 vine tomatoes, garlic mushrooms & peppercorn sauce & onion rings	ribeye	23
	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