



The Bustard Inn

Bar & Restaurant

STARTERS

Homemade soup of the day (v) 🍷	6
Goats' cheese parfait, Yorkshire rhubarb, lightly curried granola (v) 🍷	8
Pressed ham hock terrine, homemade chutney, toasted bread	8
Spiced duck bonbons, orange & Puy lentils	9
Seared black pearl scallops, apple & ginger purée, dashi, crispy rice noodles	14
Whole baked Camembert <i>for two to share</i> with warm bread and homemade chutney (v)	14

MAIN COURSES

Grilled locally reared beef, hand-cut chips, grilled vine tomatoes, garlic mushrooms, onion rings, peppercorn sauce	ribeye 23 fillet 28
Braised Moroccan spiced lamb shank, Puy lentils, lemon & mint	24
Roasted belly of pork, Parmesan & thyme polenta, braised leeks & Pied de Mouton	22
Slow cooked beef cheek, potato rösti, buttered kale, celeriac, smoked bacon	22
Catch of the day	£POA
The Bustard Inn beef burger, cheddar cheese, shallots, gherkins, hand-cut chips 🍷	15
Butternut squash & pine nut risotto, crispy sage (v)	14
Tomato & chickpea fondue, grilled aubergines, halloumi fries, tzatziki (v) 🍷 🍷	14
Beer-battered fillet of haddock, hand-cut chips, minted mushy peas, house ketchup, tartar sauce 🍷 🍷	14
Pan-fried calf's liver, roasted garlic mashed potato, crispy onions, bacon, lime jus 🍷	14

EXTRA SIDES

Onion rings with garlic mayonnaise / Homemade chips with garlic mayonnaise	each 4
Green salad with balsamic dressing	

🍷 **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