



The Bustard Inn

Bar & Restaurant

SUNDAY LUNCH MENU

main course 17; two courses 22; three courses 27

Homemade soup of the day (v)

Poached beetroot & raspberry jelly, parsley meringue, pickled shallots (v)

Grilled fillet of mackerel, gazpacho jelly, picked gooseberries

Salad of Prosciutto, marinated tomato & Burrata mozzarella



Roast rump of Lincolnshire beef, Yorkshire pudding, horseradish hollandaise

Roast loin of pork, crackling, apple sauce

Both served with a selection of seasonal vegetables

Seared salmon supreme, crushed new season potatoes, buttered samphire, confit tomato

Slow-cooked chickpea & lentil tagine, lemon infused couscous & courgette salad (v)



Summer berry pudding terrine, clotted cream, basil

Warm chocolate brownie, cherries, candied walnut crumble

Eton mess baked cheesecake, strawberry & lime sorbet

Homemade ice cream: apricot & white chocolate, vanilla, raspberry ripple

Homemade sorbets: strawberry & lime, cherry, lemon



BAR & BRUNCH MENU

Grilled locally reared beef ribeye, herb butter, flat mushroom, Roma tomato, hand-cut chips 22

Beer-battered fillet of haddock, hand-cut chips, mushy peas, tartar sauce 14

Traditional carbonara: fresh tagliatelle, Parmigiano-Reggiano, crisp pancetta 14

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