








# The Bustard Inn


Bar & Restaurant

## STARTERS

Homemade soup of the day (v) 	6
Sweetcorn & saffron panna cotta, chilli, coriander, crispy polenta (v)	7
Tartare of Alfred Enderby smoked salmon, pickled fennel, beetroot	7
Pressed pigs' cheek, beer-braised carrots, apple ketchup, bread crisp 	8
Crab & cucumber roulade, fresh chilli, compressed melon	8

## MAIN COURSES

Catch of the day	POA
Grilled locally reared beef ribeye, herb butter, flat mushroom, Roma tomato, hand-cut chips	22
Coffee-glazed beef short rib, chicory, sesame roasted carrots, cardamom & anise infused spelt	20
Pan-fried chicken breast, caponata, basil infused gnocchi, crispy wing	18
Mango & coconut vegetable curry, cauliflower rice, onion bhajis (v) 	14
Handmade goats' cheese & red pepper ravioli, olive & rosemary butter (v)	14
Beer-battered fillet of haddock, hand-cut chips, mushy peas, tartar sauce 	14
Traditional carbonara: fresh tagliatelle, Parmigiano-Reggiano, crisp pancetta 	14

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

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