



The Bustard Inn

Bar & Restaurant

SUNDAY LUNCH MENU

main course 17; two courses 22; three courses 27

Homemade soup of the day (v)

Sweetcorn & saffron panna cotta, chilli, coriander, crispy polenta (v)

Crab & cucumber roulade, fresh chilli, compressed melon

Ham hock & potato terrine, sweet mustard & compressed cucumber



Roast rump of Lincolnshire beef, Yorkshire pudding, horseradish sauce

Slow roasted belly of pork, Bramley apple sauce

Both served with a selection of seasonal vegetables

Pan-fried fillet of hake, potato gnocchi, tomato fondue

Handmade goats' cheese & red pepper ravioli, olive & rosemary butter (v)



Summer berry pudding, vanilla ice cream

Chocolate & pistachio marquise, blueberries & crème Chantilly

Eton mess baked cheesecake, strawberry & lime sorbet

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

Homemade sorbets: strawberry & lime, banana, lemon



BAR & BRUNCH MENU

Mango & coconut vegetable curry, cauliflower rice, onion bhajis (v) 14

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