



The Bustard Inn

Bar & Restaurant

STARTERS

Pan-fried scallops, celeriac & apple	14
Terrine of smoked trout, avocado & beetroot, baguette feuilletine	8
Pressed ham hock, soused cucumber & sweet mustard 🍷	7
Sun-dried tomato & mozzarella tart, pesto dressed leaf salad (v)	7
Homemade soup of the day (v) 🍷	6

MAIN COURSES

Catch of the day	POA
Grilled locally reared beef ribeye steak, hand-cut chips, flat mushroom, plum tomato, veal jus butter	23
Pan-fried chicken supreme, potato rosti, woodland mushroom fricassee, lemon & white wine cream	18
The Bustard Inn cassoulet - rich, slow cooked casserole of Grasmere Farm sausage, pork belly, white beans 🍷	14
Handmade beetroot & goats cheese tortelloni, glazed beetroot, roasted garlic (v) 🍷	14
Miso glazed cauliflower steak, sesame dressed soba noodles, green beans (v)	14
Beer-battered fillet of haddock, hand-cut chips, crushed peas, homemade tartare sauce 🍷	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