



The Bustard Inn

Bar & Restaurant

DINNER À LA CARTE

STARTER

| | |
|--|----|
| SCALLOP chilli – grapefruit – spring onion – sea lettuce (GF) | 14 |
| PIGEON blackcurrant – leek – turnip – shallot (GF) | 10 |
| DUCK EGG ox cheek – brioche – wild mushroom - watercress | 9 |
| GOATS CHEESE filo crisp – walnut – beetroot – blueberry (V) | 8 |
| WILD MUSHROOM apple – thyme – seed cracker – popcorn shoots (VG)(GF)(con. Nuts) | 7 |

MAINS

| | |
|--|----|
| HALIBUT squid ink pasta – butter – white asparagus – fennel – trout roe | 28 |
| FILLET STEAK potato – cavolo nero – caper – grape – chimichurri (GF) | 26 |
| LAMB wild nettle – plum – lamb chips – broad bean - carrot | 24 |
| PORK LOIN Hasselback – hispi cabbage – fig – apple (GF) | 22 |
| CONFIT AUBERGINE heritage carrot – croquette – celeriac – sage (VG)(GF) | 17 |

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

V – VEGETARIAN; VG – VEGAN; GF – GLUTEN FREE





The Bustard Inn

Bar & Restaurant

THE BUSTARD INN CLASSICS

| | |
|---|----|
| RIBEYE STEAK | 24 |
| hand cut chips, tomato, wild mushroom, salad, peppercorn sauce | |
| FISH & CHIPS | 14 |
| haddock, tartare sauce, mushy peas, hand cut chips | |
| CHICKEN SUPREME | 15 |
| mushroom and truffle pappardelle, rocket | |
| CHEESE & ONION PIE | 13 |
| hand cut chips, seasonal vegetables, cheese and chive sauce (V) | |



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

V – VEGETARIAN; VG – VEGAN; GF – GLUTEN FREE





The Bustard Inn

Bar & Restaurant

DINNER DESSERTS

| | |
|---|---|
| CHOCOLATE | 9 |
| lime – blackberry – custard – mascarpone – crispy mousse (GF) | |
| APRICOT | 8 |
| honeycomb – thyme – raspberry – pistachio (GF) | |
| VANILLA | 7 |
| strawberry – smoked butter – milk biscuit – basil (GF) | |
| TOFFEE | 7 |
| date – butterscotch – stout – granola – liquorice | |
| HOMEMADE ICE CREAM (3 SCOOPS) | 6 |
| vanilla bean – raspberry ripple – salted caramel | |
| HOMEMADE SORBET (3 SCOOPS) | 6 |
| strawberry – yoghurt – mango & lime | |

DESSERT WINE

Maury Solera 1928 Les Vignerons de Maury £8.50/125ml; £32.00/50cl bottle

Stanton & Killeen Rutherglen Muscat £8.80/125ml; £25.00/37.5cl bottle

A selection of liqueurs, ports & malt whiskies are also available

COFFEE & TEA

Pot of tea – £2.50

A variety of specialty teas available: Pure Peppermint, Green Tea, Earl Grey, Lemon & Ginger

Espresso - £2.20 Cappuccino - £2.90 Café latte - £2.90

Americano - £2.70 Hot chocolate - £2.90 Liqueur coffee - £6.00

All our coffees can be prepared decaffeinated

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

V – VEGETARIAN; VG – VEGAN; GF – GLUTEN FREE

