



The Bustard Inn

Bar & Restaurant



PLATINUM JUBILEE CELEBRATION MENU

Saturday 4 June 2022

STARTERS

GLENEAGLES PÂTÉ toasted sourdough, lemon & dill crème fraîche	8
SPAM FRITTERS homemade piccalilli, mixed leaf salad (GF)	7
CORONATION CHICKEN SALAD baby gem, apricot & sultana purée, yoghurt & cucumber sauce	7
TOMATO SOUP warm Hambleton Bakery bread (VG)	6

MAINS

GAELIC BEEF sirloin steak, fondant potato, tender stem broccoli, whiskey & mushroom sauce (GF)	24
TONGUE 'n' CHEEK' stilton colcannon croquettes, asparagus, apple puree, crackling, sage & cider sauce (GF)	19
SEA TROUT COULIBIAC tartare hollandaise	21
ASPARAGUS, TOMATO & CREAM CHEESE QUICHE warm new potatoes, salad (V)	14

DESSERTS

CHOCOLATE PERFECTION PIE vanilla ice cream	7
RASPBERRY & WHITE CHOCOLATE QUEEN OF PUDDINGS (GF)	7
SHERRY TRIFLE	7

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

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

