



The Bustard Inn

Bar & Restaurant

STARTER (lunch and dinner)

WHOLE BAKED CAMEMBERT (sharing for two) warm Hambleton Bakery bread, cranberry sauce (V)	15
PARMA HAM, MOZZARELLA SALAD caramelised spiced pear, mixed leaves, balsamic dressing (GF)	9
PRESSED HAM HOCK TERRINE piccalilli, toasted Hambleton muffin, whipped beurre noisette	9
SWEET POTATO & CHICKPEA FALAFEL beetroot hummus, lamb's leaf & pomegranate dressing (VG)(GF)	8
POTTED PRAWNS fennel & orange salad, sourdough crostini	8
SOUP OF THE DAY warm Hambleton Bakery bread, homemade hummus (VG)	7

MAINS (lunch and dinner)

FILLET OF BEEF potato pavé, grilled gem lettuce, crispy field mushroom, bacon jam, truffle cream sauce (GF available)	40
BAKED SALMON 'VIENNOISE' sautéed potatoes, buttered spinach, white wine & dill sauce	32
30-DAY DRY AGED SIRLOIN OF BEEF triple-cooked chips, grilled tomato, garlic mushrooms, onion rings	30
HAUNCH OF VENISON fondant potato, cumin scented cabbage, carrot & swede purée, Cashel Blue fritter blackcurrant fruit pastels, red wine sauce (GF available)	30
POACHED CHICKEN RAMEN Asian greens, noodles, boiled egg, mushrooms, chilli & ginger broth	24
SWEET POTATO & KIDNEY BEAN JAMBALAYA Cajun fried haloumi, sour cream (V)(VG available)(GF)	18
BEER-BATTERED FISH & CHIPS minted mushy peas, tartare sauce, chunky ketchup (GF available)	17
STICKY THAI BEEF BURGER toasted brioche bun, mayonnaise, pickled red onion, smashed avocado, Asian slaw, spiced fries	17

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

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





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SANDWICHES (lunch only)

CROQUE MONSIEUR French style ham & cheese toastie on sourdough	12
FISH FINGER & TARTARE SAUCE Hambleton Bakery bread	12
RATATOUILLE ON TOASTED SOURDOUGH goats' cheese, basil oil (V)(VG available)	9

*all served with mixed leaf salad and pommes paille
(GF available)*

SIDES (lunch and dinner)

VEGETABLE OF THE DAY (V)	5
THE BUSTARD INN MAC AND CHEESE	5
HASH BROWNS Baconnaise, sour cream (GF)	5
TRIPLE-COOKED CHIPS WITH GARLIC MAYONNAISE (V)(GF available)	4
ASIAN SLAW (V)(GF)	4
WARM HAMBLETON BAKERY BREAD (V) whipped butter, homemade hummus	4
PEPPERCORN SAUCE (GF)	3

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DESSERTS

SELECTION OF FINE ARTISAN CHEESE frosted grapes, homemade chutney, biscuits	10
DARK CHOCOLATE & SALTED CARAMEL FONDANT chocolate sauce, honeycomb ice cream	10
APPLE & SULTANA CRUMBLE vanilla ice cream, cinnamon Chantilly (VG)(contains nuts)	8
PISTACHIO CRÈME BRÛLÉE chocolate shortbread, chocolate sorbet	8
BISCOFF CHEESECAKE coffee chocolate crémeux, vanilla ice cream	8
HOMEMADE ICE CREAM (3 SCOOPS) selection of the day (GF)	7
HOMEMADE SORBET (3 SCOOPS) selection of the day (VG)(GF)	6

DESSERT WINE

Maury Solera 1928 Les Vignerons de Maury £9.30/125ml; £35/50cl bottle

Campbells Rutherglen Muscat £10.50/125ml; £30/37.5cl bottle

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

COFFEE & TEA

Pot of tea – £2.70

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

Cappuccino - £3.10	Caffè latte -	£3.10	Flat white -	£3.10	Latte macchiato - £3.10
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Espresso - £2.40	Double espresso - £2.90	Macchiato -	£2.60	Ristretto -	£2.40
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Americano - £2.60	Hot chocolate -	£3.10	Liqueur coffee - £6.20
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Add a syrup: cinnamon, honeycomb, gingerbread - £0.50 - All our coffees can be prepared decaffeinated

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