

### STARTER (lunch and dinner)

ANTIPASTO BOARD (sharing for two) charcuterie, feta cheese, sun blushed tomatoes, stuffed olives, warm garlic & rosemary focaccia	17
GIN-CURED SALMON poached king prawns, warm herb scone, yuzu gel, spiced avocado mayonnaise	12
ROAST CHICKEN, SAGE & ONION STUFFING TERRINE piccalilli, toasted Hambleton muffin, roasted garlic & miso butter	10
PARMA HAM, MOZZARELLA SALAD caramelised spiced pear, mixed leaves, balsamic dressing (GF)	9
BEETROOT CARPACCIO whipped Greek style feta, green bean & walnut salad, mustard mayonnaise, sourdough croutons (VG)	8
SOUP OF THE DAY warm Hambleton Bakery bread, homemade hummus (VG)	7

### MAINS (lunch and dinner)

FILLET OF BEEF braised short rib, chateau potatoes, foie gras cabbage, fricassee of peas & mushrooms, red wine sauce (GF)	39
LOIN OF LAMB crispy lamb faggot, crushed roast potatoes, tender stem broccoli, slow roast tomato chutney, salsa verde	33
30-DAY DRY AGED SIRLOIN OF BEEF triple-cooked chips, grilled tomato, garlic mushrooms, onion rings	30
ROASTED COD FILLET prawn, mussel and chorizo chowder, samphire, lemon scented oil	28
BRAISED PORK COLLAR Bury black pudding, fondant potato, buttered kale, fruity brown sauce, granny smith puree	27
RED LENTIL DAHL garlic & coriander flatbread, pilau rice, coconut raita (VG)	18
BEER-BATTERED FISH & CHIPS minted mushy peas, tartare sauce, chunky ketchup (GF available)	17
SOUTHERN FRIED CHICKEN CHEESEBURGER smashed avocado, pickled red onion, Baconnaise, coleslaw, triple-cooked chips	17

**PLEASE INFORM US IF YOU OR ANY MEMBER OF YOUR PARTY HAVE ANY ALLERGIES**  
**V – VEGETARIAN; VG – VEGAN; GF – GLUTEN FREE**

**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)**

DIRTY FRIES spiced tuna & cucumber mayonnaise (GF)	8
VEGETABLE OF THE DAY (V)	5
THE BUSTARD INN MAC AND CHEESE	5
TRIPLE-COOKED CHIPS WITH GARLIC MAYONNAISE (V)(GF available)	4
COLESLAW WITH HERBS	4
WARM HAMBLETON BAKERY BREAD whipped butter, homemade hummus (V)	4
PEPPERCORN SAUCE (GF)	3

**PLEASE INFORM US IF YOU OR ANY MEMBER OF YOUR PARTY HAVE ANY ALLERGIES**  
**V – VEGETARIAN; VG – VEGAN; GF – GLUTEN FREE**

## 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 crèmeux, 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
Espresso - £2.40	Double espresso - £2.90	Macchiato - £2.60	Ristretto - £2.40
Americano - £2.60	Hot chocolate - £3.10	Liqueur coffee - £6.20	

Add a syrup: cinnamon, honeycomb, gingerbread - £0.50 - 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**