



# The Bustard Inn

Bar & Restaurant

## STARTER (lunch and dinner)

ANTIPASTO BOARD (sharing for two)	17
charcuterie, feta cheese, sun blushed tomatoes, stuffed olives, warm garlic & rosemary focaccia add whole baked baby Camembert	8
PAN-FRIED SCALLOPS	16
cumin-spiced cauliflower pannacotta, warm broad bean & chorizo vinaigrette (GF)	
SMOKED HADDOCK WITH LINCOLNSHIRE RAREBIT	12
Heritage tomato & chive salad	
PRESSED CONFIT DUCK & BLACK PUDDING TERRINE	10
pineapple & mango chutney, toasted truffle brioche	
SWEETCORN & SPRING ONION BHAJIS	9
sweet potato purée, coconut & mint raita (VG) (GF)	
SOUP OF THE DAY	7
warm Hambleton Bakery bread, homemade hummus (VG)	

## MAINS (lunch and dinner)

FILLET OF BEEF	39
mushroom & truffle purée, jacket potato champ, crispy Parma ham, parmesan fleuron, buttered cabbage, Madeira sauce	
BREAST OF GRESSINGHAM DUCK	35
cassis boulangère, creamed leeks, roast Chantenay carrots, red wine & cherry sauce (GF)	
RUMP OF LAMB	34
Bustard Inn Herb Garden gremolata, ratatouille, roasted new potatoes, buttered spinach (GF)	
DRY-AGED SIRLOIN STEAK	34
triple-cooked chips, grilled tomato, garlic mushrooms, onion rings, peppercorn sauce	
ROASTED SALMON FILLET	29
crispy bubble & squeak, buttered spinach, tender stem broccoli, white wine & caviar sauce, herb oil	
CAULIFLOWER, CHICKPEA & APRICOT TAGINE	18
minted couscous & pepper salad, pickled red cabbage, crumbled feta (VG)	
BEER-BATTERED FISH & CHIPS	17
minted mushy peas, tartare sauce, chunky ketchup (GF available)	
PORK, CHORIZO & SMOKED CHEESE BURGER	17
lettuce, tomato, cucumber, soured red onion, fries, Asian slaw, mayonnaise	

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

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

