



The Bustard Inn

Bar & Restaurant

STARTER (lunch and dinner)

WHOLE BAKED CAMEMBERT (sharing for two) cranberry sauce, warm Hambleton Bakery bread	16
PAN-FRIED SCALLOPS pea & truffle purée, black pudding, crispy Parma ham	16
SMOKED MACKEREL FISHCAKES rhubarb purée, pickled radish, seared baby gem salad, watercress mayonnaise	10
PRESSED HAM HOCK & ROAST CHICKEN TERRINE homemade piccalilli, toasted muffin, whipped parsley butter (GF available)	10
WARM CHARGRILLED COURGETTE & FETA SALAD tomato fondue, coconut & tahini dressing (VG) (GF)	9
SOUP OF THE DAY warm Hambleton Bakery bread, homemade hummus (VG)	7

MAINS (lunch and dinner)

FILLET OF BEEF braised beef bourguignon pie, fondant potato, glazed confit carrot, buttered kale, red wine sauce	39
HAUNCH OF VENISON potato & celeriac pavé, braised red cabbage, carrot & swede purée, pickled blackberries, brussels sprouts, port & peppercorn sauce (GF)	34
HIMALAYAN SALT-AGED SIRLOIN STEAK triple-cooked chips, grilled tomato, garlic mushrooms, onion rings	34
ROASTED SALMON FILLET squid ink linguine, sun blushed tomatoes, olives, spinach, crispy calamari, warm caper dressing	29
GRASMERE FARM LOIN OF PORK stilton colcannon, tender stem broccoli, caramelised apple, sage-scented jus, crackling (GF)	26
FRICASSEE OF PAN-FRIED POTATO GNOCCHI roasted squash, chestnuts, sage, garlic & lemon emulsion (VG)	18
BEER-BATTERED FISH & CHIPS minted mushy peas, tartare sauce, chunky ketchup (GF available)	17
THE BUSTARD INN CHEESE & BACON BURGER house mayonnaise, salad, sesame slaw, chips	17

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

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

