



The Bustard Inn

Bar & Restaurant

STARTER (lunch and dinner)

WHOLE BAKED CAMEMBERT (sharing for two) homemade chutney, warm Hambleton Bakery bread	16
TEMPURA KING PRAWNS Thai style noodle salad, sweet chilli sesame dressing	12
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)

THE BUSTARD INN STEAK & CHIPS triple-cooked chips, grilled tomato, garlic mushrooms, onion rings	Fillet 40 Sirloin 34
MOROCCAN SPICED RUMP OF LAMB tomato & coriander couscous, courgetti & roasted pepper salad, homemade jben, apricot purée, toasted almonds	34
ROAST FILLET OF COD prawn, mussel & chorizo chowder, buttered samphire, lemon oil (GF available)	26
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
SOUTHERN FRIED CHICKEN & CHEESEBURGER chips, dirty corn	17

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

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

