

STARTER (lunch and dinner)

WHOLE BAKED CAMEMBERT (sharing for two) homemade chutney, warm Hambleton Bakery bread	16
CRAB MUFFIN white crab mayonnaise, spiced avocado purée, toasted Hambleton Bakery muffin, lemon & dill butter	14
INDIAN SPICED CURED SALMON king prawn pakora, sour mango & cucumber purée, Bombay crisps (GF)	12
DUCK LIVER PARFAIT confit duck & rhubarb jelly doughnut, pickled carrots & spring onion & sesame slaw	11
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 BOLOGNAISE fillet of beef, bone marrow & brisket ragù, homemade linguine, Parmigiano Reggiano, summer truffle	37
THE BUSTARD INN SIRLOIN STEAK & CHIPS triple-cooked chips, grilled tomato, garlic mushrooms, onion rings	34
LOIN OF LAMB forestière sausage, boulangerie potato, slow roast tomatoes, English asparagus, red wine jus	34
SLOW COOKED PORK COLLAR sage crust, fondant potato, crispy black pudding, cavolo nero	27
PAN-FRIED SEA BASS basil mashed potato, ratatouille, mussel fritters, saffron velouté, crispy Parma ham (GF)	26
MEDITERRANEAN VEGETABLE & GOAT'S CHEESE TART basil oil, olive purée, rocket salad (VG available)	18
BEER-BATTERED FISH & CHIPS minted mushy peas, tartare sauce, chunky ketchup (GF available)	18
SOUTHERN FRIED CHICKEN & CHEESEBURGER guacamole, bacon jam, celery salt & black pepper fries, iceberg, blue cheese & crispy onion salad	17

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

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