

STARTER (lunch and dinner)

WHOLE BAKED ENGLISH CAMEMBERT (sharing for two) charcuterie, new potato, cornichons, bread	19
KING PRAWN TACO kimchi, chilli, parsley, mango	14
CHARRED MONKFISH leeks, dahl, kombu, yuzu (GF)	14
CRISPY PIG'S HEAD caramelised apple, quail's egg, pickles	11
CRISPY BANG BANG CAULIFLOWER sweet chilli sriracha dressing (VG)	8
SOUP OF THE DAY fresh bread, seasonal garnish (VG)	7

MAINS (lunch and dinner)

THE BUSTARD INN STEAK & CHIPS (GF) fries, grilled tomato, field mushrooms, watercress	Ribeye 38 Sirloin 34 Flat Iron 24
CRISPY SHORT RIB OF BEEF (GF) gremolata, potato terrine, carrot, Bordelaise	34
CREEDY CARVER DUCK BREAST (GF) confit leg, beetroot, Bustard Inn fig, warm runner beans	28
MARKET FISH herb gnocchi, crab bisque, fennel (GF)	POA
LINGUINE OF MUSHROOM mushroom emulsion, girolles, black truffle, parsley (V)	24
THE BUSTARD INN GARDEN SALAD (V) (VG available) seasonal vegetables, quail eggs, Parmesan	18
BEER-BATTERED FISH & CHIPS minted crushed peas, tartare sauce (GF available)	18
THE BUSTARD INN BEEF BURGER cheddar, red pepper pesto, coriander, chorizo baked haricot beans	18

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

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