

STARTER (lunch and dinner)

WHOLE BAKED HONEY, MUSTARD & TRUFFLE CAMEMBERT (sharing for two) charcuterie, onion marmalade, cornichons, warm bread	19
KING PRAWN TACO kimchi, chilli, parsley, mango	14
CHARRED MONKFISH (GF) leeks, dahl, kombu, yuzu	14
CRISPY PIG'S HEAD caramelised apple, quail's egg, pickles	11
CRISPY BANG BANG CAULIFLOWER (VG) sweet chilli sriracha dressing	8
HOMEMADE SOUP OF THE DAY (VG) fresh bread, hummus	7

MAINS (lunch and dinner)

THE BUSTARD INN STEAK & CHIPS (GF) fries, grilled tomato, garlic mushrooms, pickled onion rings	Dry Aged Ribeye 38 Flat Iron 24
CRISPY SHORT RIB OF BEEF (GF) gremolata, potato terrine, carrot, Bordelaise	34
CREEDY CARVER DUCK BREAST (GF) confit leg, beetroot, warm fig, runner beans	28
MARKET FISH herb gnocchi, crab bisque, fennel (GF)	POA
LINGUINE OF MUSHROOM (V) mushroom velouté, sautéed mixed mushrooms, black truffle, parsley, aged Parmesan	24
THE BUSTARD INN GARDEN SALAD (V) (VG available) seasonal vegetables, quail eggs, Parmesan	18
CRISPY KATSU STYLE HADDOCK & CHIPS (GF available) minted crushed peas, tartare sauce, katsu mayonnaise	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