

### STARTER (lunch and dinner)

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

### MAINS (lunch and dinner)

|                                                                                                                                |                                    |
|--------------------------------------------------------------------------------------------------------------------------------|------------------------------------|
| THE BUSTARD INN STEAK & CHIPS<br>fries, grilled tomato, garlic mushrooms, pickled onion rings (GF)                             | Dry Aged Ribeye 38<br>Flat Iron 24 |
| SLOW COOKED SHORT RIB OF BEEF<br>gremolata, potato terrine, kale, carrot, red wine sauce (GF)                                  | 34                                 |
| CREEDY CARVER DUCK BREAST<br>crispy duck leg, beetroot, green bean salad, carrot purée, duck fat parmentier (GF)               | 28                                 |
| MARKET FISH<br>rosti potato, creamed leeks, tender stem broccoli, smoked oyster mushroom, crab bisque (GF)                     | POA                                |
| LINGUINE OF MUSHROOM<br>mushroom velouté, sautéed mixed mushrooms, black truffle, parsley, aged Parmesan (V)                   | 24                                 |
| CRISPY KATSU STYLE FISH & CHIPS<br>minted crushed peas, tartare sauce, katsu mayonnaise (GF available)                         | 18                                 |
| THE BUSTARD INN BEEF BURGER<br>cheddar, red pepper pesto, coriander, chorizo baked haricot beans                               | 18                                 |
| SAUSAGE & MASH<br>Grasmere Farm Rutland sausages, grain mustard mash, cabbage, Yorkshire pudding, shallot gravy (GF available) | 17                                 |

**PLEASE INFORM US IF YOU OR ANY MEMBER OF YOUR PARTY HAVE ANY ALLERGIES**  
**V – VEGETARIAN; VG – VEGAN; GF – GLUTEN FREE**