

STARTER (lunch and dinner)

WHOLE BAKED HONEY, MUSTARD & TRUFFLE CAMEMBERT (sharing for two) pigs in blankets, cranberry sauce, cornichons, warm bread	19
GRILLED SQUID leeks, lentil dahl, black garlic, cucumber raita (GF)	12
POTTED PRAWNS crab butter, fennel, bread (GF available)	11
CRISPY PIG'S HEAD caramelised apple, quail's egg, pickles	11
CRISPY BANG BANG CAULIFLOWER sweet chilli sriracha dressing (VG)	8
HOMEMADE SOUP OF THE DAY fresh bread, hummus (VG)	7

MAINS (lunch and dinner)

THE BUSTARD INN STEAK & CHIPS fries, grilled tomato, garlic mushrooms, pickled onion rings (GF)	Dry Aged Ribeye 38 Flat Iron 24
SLOW COOKED SHORT RIB OF BEEF gremolata, potato terrine, kale, carrot, bourguignon sauce (GF)	34
CREEDY CARVER DUCK BREAST crispy duck leg, beetroot, green bean salad, carrot purée, duck fat parmentier (GF)	28
MARKET FISH rosti potato, creamed leeks, tender stem broccoli, smoked mushrooms, crab bisque (GF)	POA
SALT-BAKED CELERIAC Bramley apple, winter truffle, parsley, mushrooms (VG)	18
CRISPY KATSU STYLE FISH & CHIPS minted crushed peas, tartare sauce, katsu mayonnaise (GF available)	18
THE BUSTARD INN BEEF BURGER cheddar, red pepper pesto, coriander, chorizo baked haricot beans, chips	18
SAUSAGE & MASH 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