



The Bustard Inn

Bar & Restaurant

STARTER (lunch and dinner)

WHOLE BAKED HONEY, MUSTARD & TRUFFLE CAMEMBERT (sharing for two) cranberry sauce, cornichons, warm bread	19
WARM SALAD OF SCALLOP chorizo sausage, beetroot, micro greens	15
CHARRED SQUID dahl, cucumber raita, leeks, black garlic, leek ash (GF)	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
TRIO OF PORK (crispy pig's cheek, braised collar, sautéed tenderloin) cider fondant, buttered spinach, braised baby gem, plum chutney, roasted cauliflower purée (GF available)	28
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, Vermouth & chive sauce (GF)	POA
BUTTERNUT SQUASH & CHICKPEA TAGINE Moroccan-style couscous (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

