



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
HEIRLOOM TOMATO cucumber ponzu, crunchy chilli oil, avocado purée, citrus (VG)	9
HOMEMADE SOUP OF THE DAY fresh bread, hummus (VG)	7

MAINS (lunch and dinner)

ROAST FILLET OF BEEF with braised beef & mushroom pie, blue cheese hash brown, glazed confit shallot, buttered kalettes, red wine sauce	42
GRILLED RIBEYE STEAK chips, grilled tomato, garlic mushrooms, battered onion rings, peppercorn sauce (GF)	38
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
BAKED FILLET OF COD hummus crust, olive oil mash, kale, baby vegetables, smoked bacon jus (GF)	27
ROAST SPICED CAULIFLOWER STEAK chickpea makhani, fragrant rice, coriander oil (VG) (GF)	19
BEER-BATTERED 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

