



# The Bustard Inn

Bar & Restaurant

## STARTER (lunch and dinner)

WHOLE BAKED HONEY, MUSTARD & TRUFFLE CAMEMBERT (sharing for two) cranberry sauce, cornichons, warm bread	19
PAN-FRIED SCALLOPS Asian glazed pork belly, sour mango purée, sesame slaw (GF)	15
CRISPY KING PRAWNS lentil dahl, cucumber raita, black garlic	12
ROAST CHICKEN & SMOKED HAM TERRINE homemade piccalilli, toasted Hambleton muffin, chicken butter	11
WARM, SLOW ROASTED HEIRLOOM TOMATOES whipped feta, black pepper crackers, basil oil (VG)	9
HOMEMADE SOUP OF THE DAY fresh bread, hummus (VG)	7

## MAINS (lunch and dinner)

THE BUSTARD INN STEAK & CHIPS French fried onions, grilled vine tomatoes, triple-cooked chips, smoked black pepper butter, watercress salad 6oz Fillet or 8oz Ribeye (GF available) add prawns roasted in garlic butter	38 6
RUMP OF SPRING LAMB pommes royale, ratatouille, English asparagus, roast garlic jus	33
PAN-FRIED PORK LOIN Stilton colcannon, maple roasted carrots, tender stem broccoli, apple & mustard seed relish (GF)	29
ROAST FILLET OF COD saffron potatoes, samphire, courgetti, bouillabaisse sauce, smoked eel rouille, lemon oil (GF)	30
ROAST SPICED CAULIFLOWER STEAK chickpea makhani, fragrant rice, coriander oil (VG) (GF)	19
SOUTHERN FRIED CHICKEN CHEESEBURGER chorizo jam, smashed avocado, salad, chips, dirty corn	19
BEER-BATTERED FISH & CHIPS minted crushed peas, tartare sauce, katsu mayonnaise (GF available)	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**

