

STARTER (lunch and dinner)

THE BUSTARD INN GRAZING PLATTER (sharing for two)	24
crispy truffle camembert, mozzarella, charcuterie, antipasti, warm baguette	
PAN-FRIED SCALLOPS	15
Asian glazed pork belly, sea buckthorn purée, sesame slaw (GF)	
PAN-ROASTED KING PRAWN TAILS	12
garlic & chilli butter, avocado & mango salsa	
LINCOLNSHIRE HASLET & SMOKED BACON TERRINE	11
homemade pickle, toasted Hambleton muffin, parsley butter	
MUSHROOMS ON TOAST	11
grilled Hambleton sourdough, mushroom pâté pickled shimeji, roasted garlic oyster mushroom. truffle emulsion (VG35)	
HOMEMADE SOUP OF THE DAY	7
fresh bread, hummus (VG)	

MAINS (lunch and dinner)

THE BUSTARD INN STEAK & CHIPS	6oz FILLET 42	8oz RIBEYE 39
onion rings, grilled vine tomatoes, triple-cooked chips, smoked black pepper butter, green salad (GF available)	add prawns roasted in garlic butter	6
CREEDY CARVER DEVONSHIRE DUCK		35
roasted breast, duck plum & Cote Hill Blue crumble tart, creamed leeks, truffle Duchess potato, salt-baked turnip, red wine sauce		
HAUNCH OF VENISON		34
potato & root vegetable pavé, braised red cabbage, Brussels sprouts, quince, port & peppercorn sauce (GF)		
ROAST FILLET OF COD		30
tomato, prawn & chorizo chowder, saffron potatoes, samphire, lemon oil (GF)		
LAMB KOFTA BURGER		21
tzatziki, tomato relish, chorizo jam mac 'n' cheese, Keralan spiced fries		
BEER-BATTERED FISH & CHIPS		21
minted crushed peas, tartare sauce, katsu mayonnaise (GF available)		
ROAST SPICED CAULIFLOWER STEAK		19
chickpea makhani, fragrant rice, coriander oil (VG) (GF)		
THE BUSTARD INN SAUSAGE & MASH		17
Lincolnshire sausages, mustard mash, buttered cabbage, onion gravy		

PLEASE INFORM US IF YOU OR ANY MEMBER OF YOUR PARTY HAVE ANY ALLERGIES

V – VEGETARIAN; VG – VEGAN; GF – GLUTEN FREE