The Bustard Inn

Bar & Restaurant

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

SMOKED PAPRIKA ROASTED MONKFISH LOIN 36
chive mash, grilled baby gem, pea & smoked bacon velouté, tomato, olive & pine nut dressing (GF)

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)

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)

GRILLED 6oz BACON LOIN STEAK (GF) 18
chips, tender stem broccoli, fried free range egg, pineapple salsa extra steak 4

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

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