

LUNCH

12 - 2.30PM

SMALL PLATES

Homemade roast pepper hummus -
Toasted focaccia 4

Confit chicken spring roll - Asian slaw -
Chilli dip 4.5

Ham hock ballontine -
Homemade piccalilli - Crisp focaccia 5.5

Baked camembert - Granary bread -
Red onion marmalade 9

Tempura spring vegetables -
Salsa verde 4

Crispy fried squid - Asian slaw -
Chilli dip 5

Tempura fish - Roasted garlic aioli 5

Beetroot tarte tatin -
Goats' cheese mousse -
Dressed leaves 5

Bustophers' salad of the day 8.5

Homemade bread board -
Balsamic & rapeseed oil - Butter 5

Marinated olives 4

Platter of cured meats 8.5

Skinny fries 3

Seasonal greens 3

LARGE PLATES

8oz rump steak - Seasonal greens -
Peppercorn sauce - Skinny fries 18

Grilled fillets of mackerel -
Pickled fennel - Rhubarb 9

Soy & ginger roast pork belly -
Apple purée - Chargrilled broccoli 13

Classic mussels
in white wine garlic cream -
Skinny fries 12.5

Sweet potato curry -
Steamed jasmine rice 11.5

Monkfish -
Tamarind and coconut curry -
Steamed jasmine rice 18

Fish dish of the day 12

Bustophers' Ploughman's
Ham hock ballontine - Piccalilli -
Cornish Gouda - Pickled onions -
Homemade breads 9.5

Clarence Court omelettes -
Skinny fries - Dressed leaves:

Cured ham & Cornish Gouda 8

Asparagus & roasted pepper 8

Crab & Cornish cheddar 9

DESSERTS

Strawberry & pink peppercorn cheesecake 4.5

Summer berry mess 5

Lemon & blueberry posset 4.5

2 scoops of our homemade ice creams or sorbets 4