



## The Bustard Inn

Bar & Restaurant

### SUNDAY LUNCH MENU

main course 17; two courses 22; three courses 27

Homemade soup of the day (v)

Tomatoes & mozzarella, mixed leaf, basil oil (v)

Red wine poached pear, walnut bread & blue cheese rarebit (v)

Smoked salmon, lemon & saffron mayonnaise, mixed leaf



Roast sirloin of beef, Yorkshire pudding, horseradish hollandaise

Roast loin of Grasmere Farm pork, crackling, apple sauce

*Both served with buttered kale & peas*

Pan-fried fillet of seabass, sauté potatoes, Provençale sauce

Handmade goats' cheese & red pepper ravioli, olive & rosemary butter (v)



Îles flottantes: poached meringues, crème anglaise & caramel

Chocolate nemesis, yoghurt sorbet

Plum, apple & blackberry crumble, ginger anglaise

Homemade ice creams: apricot & white chocolate, vanilla, raspberry ripple

Homemade sorbets: strawberry & lime, banana, lemon



### BAR & BRUNCH MENU

Baked miso aubergine, charred lime, chilli, coriander & sesame Israeli couscous (v) 14

Beer-battered fillet of haddock, hand-cut chips, mushy peas, tartar sauce 14

Traditional carbonara: fresh tagliatelle, Parmigiano-Reggiano, crisp pancetta 14

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