



The Bustard Inn

Bar & Restaurant

SUNDAY LUNCH MENU

main course 17; two courses 22; three courses 27

Pressed ham hock, cucumber remoulade, baguette feuilletine

Smoked salmon, lemon & saffron mayonnaise, mixed leaf

Fried halloumi cheese, confit peppers, balsamic reduction (v)

Homemade soup of the day (v)



Roasted sirloin of beef, Yorkshire pudding, horseradish hollandaise

Roasted loin of Grasmere Farm pork, crackling, apple sauce

Both served with roasted potatoes, carrots, cauliflower cheese and seasonal greens

Pan-fried supreme of salmon, roasted garlic crushed potatoes, asparagus & peas

Handmade goats' cheese & beetroot tortelloni, confit beets & asparagus (v)



Lincolnshire plum bread & butter pudding, sugared plums, vanilla bean ice cream

Chocolate Nemesis, Greek yoghurt sorbet

Traditional Tiramisu, almond biscotti

Homemade ice creams (3 scoops): vanilla bean, raspberry ripple, salted caramel

Homemade sorbets (3 scoops): strawberry, yoghurt, mango & lime



BAR & BRUNCH MENU

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

Miso glazed cauliflower steak, sesame dressed soba noodles, green beans (v) 14

The Bustard Inn cassoulet - rich, slow cooked casserole of Grasmere Farm sausage, pork belly, white beans 14

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