



The Bustard Inn

Bar & Restaurant

SUNDAY LUNCH MENU

main course 17; two courses 22; three courses 27

Pressed ham hock, blackberry, pickled carrot, crouton (GF)

Smoked trout, beetroot, fennel, watercress (GF)

Mushroom pâté, seed cracker, fruit chutney (VG)(GF)(con. Nuts)

Homemade soup of the day (VG)(GF)



Roasted sirloin of beef, Yorkshire pudding, horseradish hollandaise

Roasted loin of Grasmere Farm pork, crackling, apple sauce

Both served with roasted potatoes, carrots, parsnip and seasonal greens

Catch of the day (GF)

Confit aubergine, tomato gravy (VG)(GF)



Sticky toffee pudding, vanilla ice cream

Mixed fruit crumble, custard (GF)

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

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



BAR & BRUNCH MENU

Chicken supreme, mushroom and truffle pappardelle, rocket 15

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

Cheese & onion pie, hand cut chips, seasonal vegetables, cheese and chive sauce (V) 13

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

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

