



The Bustard Inn

Bar & Restaurant

MOTHER'S WEEKEND MENU

main course 17; two courses 22; three courses 27

Sat 26 & Sun 27 Mar, 12:00-16:00

Homemade soup of the day (VG)(GF)

Duck leg rilette, toasted brioche, orange chutney

Smoked mackerel & crab fishcakes, tomato relish, rocket

Cauliflower bhajis, katsu sauce (VG)(GF)



Roasted sirloin of beef, Yorkshire pudding, horseradish hollandaise

Roasted leg of lamb, mint sauce

Beetroot & fennel nut roast (V)(VG)

All served with roasted potatoes, carrots, parsnip, braised red cabbage and seasonal greens



Sticky toffee pudding, vanilla bean ice cream

Dark chocolate brownie, chocolate sauce, chocolate chip ice cream (VG)

Lemon panna cotta, blueberry compote, white chocolate soil (GF)

Homemade ice cream (3 scoops): vanilla bean – chocolate chip - strawberry

Homemade sorbet (3 scoops): passion fruit & basil - coconut raspberry ripple - apple & elderflower



BAR & BRUNCH MENU

Catch of the day (GF)

POA

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

14

Crispy pork belly, puy lentil & potato stew (GF)

14

Roasted butternut squash gnocchi, tarragon, garlic, pine nut pesto (VG)

13

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

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

