

MOTHERING SUNDAY LUNCH MENU

£35 per person (children under 12 £17.50)

includes 125ml glass of house wine for Mum

Soup of the day, warm Hambleton Bakery bread, homemade hummus (VG)

The Bustard Inn prawn cocktail, Bloody Marie Rose sauce, pickled cucumber (GF)

Chicken, chorizo & pistachio rillette, apricot relish, toasted muffin, smoked garlic butter

Spiced cauliflower panna cotta, pickled shallots, mango purée, potato crisps, coriander (VG)(GF)



Roasted rump of beef, Yorkshire pudding, horseradish hollandaise (GF available)

Slow roast belly pork, sage & onion stuffing, apple & mustard seed relish, crackling

Braised shoulder of lamb. herb crust, mint sauce (GF available)

Pan-roasted salmon, lemon hollandaise (GF)

Lentil & vegetable nut roast (VG)(GF)

All served with roasted potatoes, buttered cabbage, cauliflower cheese, maple-roasted baby carrots & parsnips (GF)



Warm ginger parkin, poached Yorkshire rhubarb, clotted cream, miso caramel sauce, blood orange purée

Glazed rice pudding, raspberry jam (VG)(GF)

Chocolate brownie, chocolate sauce, vanilla ice cream

Homemade ice cream (3 scoops): selection of the day (GF)

Homemade sorbet (3 scoops): selection of the day (VG)(GF)

PLEASE INFORM US IF YOU OR ANY MEMBER OF YOUR PARTY HAVE ANY ALLERGIES V – VEGETARIAN; VG – VEGAN; GF – GLUTEN FREE