

SUNDAY LUNCH MENU

main course 18; two courses 24; three courses 30

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

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

Pressed ham hock terrine, piccalilli, toasted Hambleton muffin, whipped beurre noisette

Sweet potato & chickpea falafel, beetroot hummus, lamb's leaf & pomegranate dressing (VG)(GF)



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

Roast Grasmere Farm pork loin, sage & onion stuffing, apple & mustard seed relish

Pan-roasted salmon, lemon hollandaise (GF)

Lentil & vegetable nut roast (VG)

*all served with roasted potatoes, buttered sprouts with nutmeg, cauliflower cheese,
maple-roasted parsnips, carrot & swede purée (GF)*

If you would like more - Yorkshire pudding £1; vegetables £4



Apple & sultana crumble, vanilla ice cream, cinnamon Chantilly (VG)(GF)

Pistachio crème brûlée, chocolate shortbread, chocolate sorbet

Sticky toffee pudding, toffee sauce, clotted cream

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

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



BAR & BRUNCH MENU

Sweet potato & kidney bean jambalaya, Cajun fried haloumi, sour cream (V)(VG available)(GF) 18

Beer-battered fish & chips, minted mushy peas, tartare sauce, chunky ketchup (GF available) 17

Sticky Thai beef burger, toasted brioche bun, mayonnaise, pickled red onion, smashed avocado, Asian slaw, spiced fries 17

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

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