



# The Bustard Inn

Bar & Restaurant

## SUNDAY LUNCH MENU

main course 20; two courses 26; three courses 32

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

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

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

Beetroot carpaccio, whipped Greek style feta, green bean & walnut salad, mustard mayonnaise, sourdough croutons (VG)



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, mixed greens, cauliflower cheese, maple-roasted parsnips, carrot & swede mash (GF)*

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



Apple & sultana crumble, vanilla ice cream (VG)

Vanilla crème brûlée, chocolate shortbread, homemade 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

Red lentil dahl, garlic & coriander flatbread, pilau rice, coconut raita (VG) 18

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

Southern fried chicken cheeseburger, smashed avocado, pickled red onion, Baconnaise, coleslaw, triple-cooked chips 17

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

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

