



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 chicken & stuffing terrine, piccalilli, toasted Hambleton muffin, roasted garlic & miso butter

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,
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

