



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)

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

Pressed confit duck & black pudding terrine, pineapple & mango chutney, toasted truffle brioche

Sweetcorn & spring onion bhajis, sweet potato purée, coconut & mint raita (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, 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)

Lemon posset, blueberry compote, vanilla sable, blueberry sorbet

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)



BAR & BRUNCH MENU

Cauliflower, chickpea & apricot tagine, minted couscous & pepper salad, pickled red cabbage, crumbled feta (VG) 18

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

Pork, chorizo & smoked cheese burger, lettuce, tomato, cucumber, soused red onion, fries, Asian slaw, mayonnaise 17

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

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

