



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 ham hock & roast chicken terrine, homemade piccalilli, toasted muffin, whipped parsley butter (GF available)

Warm chargrilled courgette & feta salad, tomato fondue, coconut & tahini 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, mixed greens, cauliflower cheese,
roasted parsnips, carrot & swede mash (GF)*

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



Apple & blackberry crumble, blackberry ripple ice cream (VG) (GF available)

Vanilla crème brûlée, raspberry sorbet, vanilla sablé

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

Fricassee of pan-fried potato gnocchi 18
roasted squash, chestnuts, sage, garlic & lemon emulsion (vG)

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

Oriental style chicken burger 17
house mayonnaise, salad, sesame slaw, chips

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

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

