



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)

Southern fried chicken & cheeseburger 17
chips, dirty corn

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

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

