

## SUNDAY LUNCH MENU

main course 21; two courses 28; three courses 35

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

Roast chicken, sage & onion stuffing

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

MEDITERRANEAN VEGETABLE & GOAT'S CHEESE TART 18  
basil oil, olive purée, rocket salad (VG available)

Beer-battered fish & chips 18  
minted mushy peas, tartare sauce, chunky ketchup (GF available)

SOUTHERN FRIED CHICKEN & CHEESEBURGER 17  
guacamole, bacon jam, celery salt & black pepper fries, iceberg, blue cheese & crispy onion salad

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

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