

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, picked vegetables (GF)

Duck liver parfait, homemade grape & apple chutney, toasted brioche

Crispy bang bang cauliflower, sweet chilli sriracha dressing (VG)



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 (V) (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