

SUNDAY LUNCH MENU

main course 21; two courses 28; three courses 35

Soup of the day, warm bread, homemade hummus (VG)

Potted smoked mackerel, pickled baby onions, spiced sour plum purée, Lollo Rosso (GF)

Pressed ham hock & vegetable terrine, red lentil, pease pudding, fruity brown sauce (GF)

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



Roast rump of beef, horseradish hollandaise (GF available)

Roast Grasmere Farm pork loin, sage & onion stuffing, apple & mustard seed relish

Roast chicken, sage & onion stuffing

Catch of the Day, lemon hollandaise

Lentil & vegetable nut roast (VG)

*all served with Yorkshire pudding, roasted potatoes, mixed greens, cauliflower cheese,
roasted parsnips, carrot & swede mash (GF)*

extra vegetables £4 or roasted potatoes £4



Chocolate brownie, chocolate sauce, coffee ice cream

Sticky toffee pudding, salted caramel sauce, clotted cream ice cream

Treacle tart, blood orange purée, 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

LINGUINE OF MUSHROOM

24

mushroom velouté, sautéed mixed mushrooms, black truffle, parsley, aged Parmesan (V)

CRISPY KATSU STYLE HADDOCK & CHIPS

18

minted crushed peas, tartare sauce, katsu mayonnaise (GF available)

THE BUSTARD INN BEEF BURGER

18

cheddar, red pepper pesto, coriander, chorizo baked haricot beans

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

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