

## SUNDAY LUNCH MENU

main course 21; two courses 28; three courses 35

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

Potted prawns, crab butter, fennel, bread (GF available)

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 sauce

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, malted milk 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

BUTTERNUT SQUASH & CHICKPEA TAGINE	18
Moroccan-style couscous (VG)	

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, chips	

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

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