The Bustard Inn

Bar & Restaurant

SUNDAY LUNCH MENU

main course 21; two courses 28; three courses 35

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

Smoked salmon & prawn cocktail, Marie Rose sauce, bread & butter (GF available)

Roast chicken & smoked ham terrine, homemade piccalilli, toasted Hambleton muffin, chicken butter

Mushrooms on toast, grilled Hambleton sourdough, mushroom pâté pickled shimeji, roasted garlic oyster mushroom, truffle emulsion (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

Crème brûlée, lemon sablé biscuit, mango sorbet

Homemade ice cream (3 scoops): selection of the day (GF)

Homemade sorbet (3 scoops): selection of the day (VG) (GF)

BAR & BRUNCH MENU

LAMB KOFTA BURGER 21
tzatziki, tomato relish, chorizo jam mac 'n' cheese, Keralan spiced fries

BEER-BATTERED FISH & CHIPS 21
minted crushed peas, tartare sauce, katsu mayonnaise (GF available)

TOMATO & SPINACH RISOTTO 19
griddled courgettes, halloumi fries (V) (VG available) (GF)

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

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