



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

Warm, slow roasted heirloom tomatoes, whipped feta, black pepper crackers, basil oil (VG)



Roast rump of beef, horseradish hollandaise (GF available)0

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

ROAST SPICED CAULIFLOWER STEAK 19
chickpea makhani, fragrant rice, coriander oil (VG) (GF)

SOUTHERN FRIED CHICKEN CHEESEBURGER 19
chorizo jam, smashed avocado, salad, chips, dirty corn

BEER-BATTERED FISH & CHIPS 18
minted crushed peas, tartare sauce, katsu mayonnaise (GF available)

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

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

