

The Unthank

Starters

DF Mixed Norfolk game terrine with crusty bread and fig chutney 6.50

Local mussels steamed in a white wine cream and shallot sauce served with warm bread 6.95

As a main course with fries 13.95

Ve Roast butternut squash and pumpkin seed gnocchi with rocket and balsamic 5.95

Lamb kofta served on flatbread with pickled red onion, cucumber and red cabbage salad and mint and yoghurt dressing 6.95

Ve Warm ciabatta with herb infused local virgin rapeseed oil and balsamic vinegar 4.50

Mains

DF Adnams' ale battered fish with hand cut chips, homemade tartare sauce, mushy peas and a wedge of lemon 13.50

8oz Unthank burger with baconnise and chilli tomato chutney, topped with Cheddar cheese in a seeded bun served with fries and red cabbage slaw 13.50

Add bacon or hash browns for 1.50

V Cajun-spiced smashed chickpea burger with chilli tomato chutney and Cheddar cheese in a seeded bun served with fries and red cabbage slaw 13.50

Ale braised Horsey Marsh brisket of beef with truffled mash, sautéed oyster mushrooms, roast carrots and ale gravy 16.50

Pan-fried chicken supreme with fondant potatoes, butternut squash purée, cauliflower cheese and red wine and veal sauce 14.95

Ve GF Roast cauliflower and candy beetroot with Hasselback potatoes and chestnut, caper and tarragon dressing 13.95

GF DF Cod fillet poached in a coconut, chilli, coriander and lime nage served with rice noodles and shrimp crackers 15.95

Sage and red onion Cumberland sausage ring with mashed potato, Savoy cabbage and roast carrots 12.50

V Jackfruit, sweet potato and white bean curry with pilau rice, naan bread and lime pickle 13.50

Ciabatta

V Toasted goat's cheese and fig chutney

Toasted ham and smoked Applewood Cheddar

Cajun chicken mango mayo and Little Gem

Jumbo fishfinger with homemade tartare sauce with fries and red cabbage slaw 7.25

Extras

V DF Fries 3.95

V DF Hand cut chips 4.50

Topped with smoked Applewood Cheddar add 1.50

Cauliflower cheese 3.75

V DF GF Red cabbage slaw 3.50

V DF Sweet potato fries 4.95

V DF Hash browns 4.00

Onion rings 3.50

V DF GF Cabbage and roast carrots 3.75

Puddings

V White chocolate cheesecake with salted caramel ice cream and toasted marshmallows 6.50

V Almond treacle tart with vanilla ice cream 6.50

V Apple and berry crumble with custard 6.50

V Triple chocolate brownie with Morello cherry ice cream and toffee sauce 6.50

V Glazed lemon tart and raspberry sorbet 6.75

VE GF Chocolate and cherry tart with vanilla Swedish glaze 6.75

The Unthank

Sunday Roasts

Available Sundays midday - 7pm

Served with carrots, braised red cabbage, Savoy cabbage, smashed swede, roast potatoes, parsnips, Yorkshire pudding & delicious homemade gravy

Blythburgh shoulder of pork 13.50

Roast chicken supreme 13.50

Swannington Farm-to-Fork beef 13.50

'All the meats' with extra roast potatoes and two Yorkshire puddings 18.95

Children's roast 5.95

Ve Homemade Puy lentil, walnut, orange, cranberry and sage nut roast

served with roasted potatoes, roast carrots and parsnips, Savoy cabbage, braised red cabbage and vegan gravy 11.95

If you are not vegan feel free to add sweet potato and Yorkshire pudding (not vegan) for 1.50