

## Starters

**DF Korean style crispy chicken** with a sticky chilli and ginger and sesame glaze served with a pickled vegetable and rice noodle salad 6.50

**GF DF Smokey hickory bourbon BBQ ribs** 5.95/12.50 (served with fries as a main course)

**Crab and pea arancini** with a tarragon and Lilliputian caper dressed samphire and roquette salad 6.75

**Ve Mushroom, vegan blue cheese and pumpkin seed** salad with a balsamic orange and shallot dressing 6.50/ 13.95

**Ve DF Warm ciabatta** with balsamic and herb infused local virgin rapeseed oil 5.00

## Mains

**Slow cooked local belly of pork** with whole grain mustard mash, roasted Chantenay carrots and cider creamed leeks 15.95

**GF Pan fried salmon fillet** with Cajun spiced baked sweet potato, sweetcorn purée and guacamole 16.50

**Ve GF BBQ jackfruit and mixed bean gumbo** with rice and corn on the cob 13.95

**Ve GF Sticky chilli and sesame tofu** with pickled vegetable and rice noodle salad 14.50

**8oz Unthank burger** with baconnise and chilli tomato chutney, topped with Cheddar cheese in a seeded bun served with fries and coleslaw 14.50

Add slow cooked beef brisket chilli or BBQ pulled pork 2.75

Add hash browns, bacon or onion rings 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

**DF Beer battered cod** with hand cut chips, homemade tartare sauce and crushed minted peas 14.50

**Chorizo spiced butcher's sausage ring** with mashed potatoes and Tenderstem broccoli 12.95

## Loaded Fries

**Slow cooked beef brisket chilli** topped with guacamole, sour cream and crispy onions 8.95

**Crispy Korean chicken** 9.50

**Ve BBQ jackfruit and mixed bean gumbo** topped with guacamole 8.50

**Bacon, gravy and cheese** 8.50

**BBQ pulled pork** topped with crispy onions 9.50

## Ciabatta

All served with salad fries and coleslaw

**BBQ pulled pork and melted cheddar** 7.95

**Ve Moroccan spiced humous and roasted red pepper** 7.95

**DF BLT** 7.95

**Crispy cod goujons, little gem and tartare** 8.50

## Extras

**V DF Fries** 4.50

**V DF Hand cut chips** 5.00

*Topped with smoked applewood cheddar add 2.00*

**V DF GF Coleslaw** 3.50

**V DF Sweet potato fries** 5.00

**V DF Hash browns x4** 3.00

**Onion rings** 3.50

**Ve GF Tenderstem broccoli and roasted Chantenay carrots** 4.50

## Puddings

**V Catalan style brulée** with fresh blueberries and polenta shortbread 6.50

**White chocolate cheesecake** with raspberry sorbet and toasted marshmallows 6.50

**V Triple chocolate brownie** with salted caramel ice cream and toffee sauce. 6.75

**Ve GF DF Chocolate orange tart** with Swedish glacé 6.75

**V Glazed lemon tart** with blood orange sorbet 6.75

**V Toffee apple crumble** with custard 5.95

## Sunday Roasts

***Available Sundays midday - 7pm***

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

**Locally sourced 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 19.95

**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 smashed swede and Yorkshire pudding (not vegan) for 1.50