

Starters

- Mixed olives and warm ciabatta** balsamic & oil dip (Ve) 6.00
- Salmon, spring onion & sumac fishcake** with frisée lettuce and harissa aioli (GF) 6.75
- Jerk BBQ chicken wings** (DF GF) 6.50
- Truffled leek and goats' cheese frittata** with pine nut and apricot chutney (V GF) 6.50
- Vegan mince kofta** with a carrot, beetroot and cumin yoghurt salad and garlic and coriander flatbread (Ve) 7.25

Mains

- Chargrilled lamb steak** with truffled mash, roast butternut squash and peppercorn gravy (GF) 17.50
- Pork and leek butcher's sausages** with mashed potato, roasted root vegetables and pan gravy 12.95
- Chicken jalfrezi** served with pilau rice, garlic and coriander naan, raita, mango chutney 13.95
- 8oz Unthank burger** with baconnise and chilli tomato chutney, topped with Cheddar cheese in a seeded bun served with fries and coleslaw 14.50
 - + Extra burger 4.00
 - + Sloppy Joe 2.75
 - + Hash browns, bacon or onion rings 1.50
- Pan-fried sea bass** served with a white bean, roasted red pepper & tomato stew (GF DF) 16.95
- Beer battered cod** with hand cut chips, homemade tartare sauce and crushed minted peas (GF) 14.50
- Cajun-spiced smashed chickpea burger** with chilli tomato chutney and Cheddar cheese in a seeded bun served with fries and red cabbage slaw (V) 13.50
- Pan-roast tofu steak** with puy lentils and mixed beets (Ve GF) 14.50
- Vegetable tagine** served with braised rice, minted yoghurt, apricot and pine nut chutney (Ve GF) 13.95

Loaded Fries

- Sloppy Joe** Hickory BBQ ground beef, smoked cheddar, crispy onions (GF) 9.50
- Chicken jalfrezi** topped with crispy onions, mango chutney, raita (GF) 9.50
- Steak & cheese** with crispy onions and peppercorn sauce (GF) 10.95
- Jalapeño, tomato chilli salsa, cheese, guacamole and sour cream** (V GF) 9.50
- Roasted red pepper, tomato & white bean stew** (Ve GF) 9.50
- Vegetable tagine** with mint yoghurt, coriander, pine nuts and pomegranate molasses (Ve GF) 9.50

Ciabattas (all served with salad, fries and coleslaw)

Sloppy Joe and smoked cheddar 7.95

Steak and cheese with jalapeño jam 10.50

Prawn cocktail with avocado, lettuce and tomato 7.95

Toasted goats' cheese and red onion marmalade (V) 8.50

Extras

Fries (V GF) 4.50

Hand cut chips (V GF) 5.00

Topped with Smoked Applewood cheddar add 2.00

Coleslaw (Ve GF) 3.50

Sweet potato fries (V GF) 5.00

Hash browns x4 (V) 3.00

Onion rings (V GF) 3.50

Roasted root vegetables (V) 4.50

Puddings

Triple chocolate brownie served with Morello cherry ice cream (V) 6.75

Salted caramel and white chocolate bread & butter pudding served with custard (V) 6.75

Treacle tart and vanilla soya pannacotta (V GF DF) 6.95

Peanut butter cheesecake on a bourbon biscuit base with salted caramel ice cream(V) 6.95

Coffee brûlée with vanilla shortbread (V) 6.50

Chocolate orange tart with Swedish glacé (Ve GF) 6.75

Cheese slate with crackers and chutneys 8.50

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