

## Starters

*Gluten free bread is available to substitute on request*

- Buffalo cauliflower bites** with vegan blue cheese dip and celery sticks (Ve GF) 6.00
- Ham hock, caper, parsley and pea terrine** served with a saffron, shallot and pear chutney with rocket and toasted rye bread (DF) 6.75
- Smoked chicken, grape, watercress, rocket and Dolcelatte salad** with a local virgin rapeseed, honey and wholegrain mustard dressing and toasted pumpkin seeds (GF) 6.95 / 14.50 as a main course
- Scorched mackerel fillet** with a beetroot, potato, spring onion and wasabi salad with crispy capers and chicory (GF DF) 6.50
- Roasted tomato and red pepper soup** with toasted pine nuts, basil oil and warm ciabatta (Ve) 6.00
- Warm bread and mixed olives** with balsamic and herb infused local virgin rapeseed oil (DF) 6.00

## Mains

- Jackfruit, butterbean and king oyster mushroom tagine** with flatbread and beetroot tzatziki, crumbled vegan feta and pearl cous cous (Ve) 14.95
- Pan-fried salmon fillet**, roasted Mediterranean vegetables, tapenade crushed potatoes and rocket with a roast lemon dressing (GF DF) 16.95
- 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
  - + Hash browns, bacon or onion rings 1.50
- Pork & leek sausages**, champ potatoes, maple glazed root vegetables, rich gravy 12.95
- Catch of the Day (ask a member of staff for today's fish)** skin-on rustic fat chips, homemade tartare sauce and crushed minted peas (GF) 14.50
- Shredded slow cooked chilli, cumin, honey and orange shoulder of lamb** served with flatbread, beetroot and yoghurt dressing and lemon and coriander pearl cous cous (DF) 18.00
- 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-fried chicken supreme**, chargrilled asparagus, chestnut mushroom and wild garlic fricassee and a buttery fondant potato (GF) 15.50
- Asparagus, avocado, radish, baby leaf spinach, Little Gem and maple glazed tofu salad** with a zingy roast lemon and local virgin rapeseed oil dressing and toasted pumpkin seeds (Ve GF) 15.00

## Loaded Fries

- Crispy cauliflower**, buffalo sauce and vegan blue cheese mayo (Ve GF) 9.50
- Pastrami**, gherkin, crispy onion and Dijon mustard mayo 10.50
- Roasted Mediterranean vegetable, mozzarella and basil aioli** (V GF) 9.50
- Jackfruit and butterbean tagine** with crumbled vegan feta and beetroot tzatziki (Ve GF) 10.00
- Lamb mince and Nduja sausage chilli** with grated cheese, sour cream and crushed nachos 11.50

**Ciabattas** (all served with salad, fries and coleslaw)

**Pastrami**, gherkin, rocket and Dijon mustard mayo 9.50

**Smoked chicken**, Little Gem, smoked bacon and Caesar dressing 8.95

**Tomato, mozzarella and basil aioli** (V) 8.50

**Ham, smoked Cheddar** and pickle 8.25

**Battered fish**, iceberg lettuce and tartare sauce 8.50

## Extras

**Fries** (V GF) 4.75

**Hand cut chips** (V GF) 5.00

*Topped with Smoked Applewood cheddar or Parmesan 2.00*

**Red cabbage coleslaw** (GF) 3.95

**Sweet potato fries** (V GF) 5.00

**Hash browns x4** (V) 3.25

**Onion rings** (V GF) 3.95

**Maple glazed root vegetables** (V GF) 4.75

**Rocket and pumpkin seed salad** with lemon dressing (VE GF) 5.00

## Puddings

**Brandy and coffee soaked Biscoff biscuits** layered with sweetened orange mascarpone cream topped with a cocoa dusting (V) 6.75

**Toffee cheesecake** served with milk chocolate ice cream and caramelised banana 6.95

**Warm triple chocolate brownie** served with white chocolate ice cream and raspberry coulis (V) 6.95

**Vanilla pannacotta** with a pineapple and mint salsa and stem ginger ice cream (GF) 6.95

**Chocolate orange tart** with blood orange sorbet (Ve GF) 6.75

**Berry and brioche bread and butter pudding** with Tonka bean custard (V) 6.95

## Sunday Roasts (*Available Sundays midday - 7pm*)

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

**Chicken Supreme** 13.95

**Locally sourced pork shoulder** 13.95

**Swannington Farm-to-Fork beef** 13.95

**'All the meats'** with extra roast potatoes and two Yorkshire puddings 21.00

**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 12.95 (*If you are not vegan feel free to add smashed swede and Yorkshire pudding (not vegan) for 1.50*)