

BAR MENU

Starters

Sweet Thai crispy chilli beef with mangetout, beansprout and Chinese leaf stir fry (Gf/Df) £6.95

Hot smoked salmon with quinoa and rocket salad with citrus and dill aioli £7.50

Roast butternut squash, goats' cheese and pumpkin soup with warm ciabatta and caramelized onion butter (V) £6.75

Mushroom bruschetta with rocket and vegan blue cheese and walnut dressing (Ve) £6.75

Warm ciabatta and mixed olives with herb infused rapeseed oil and balsamic vinegar (Ve) £6.00

Mains

Pan-fried chicken supreme served with garlic and thyme butter-roasted Jerusalem artichoke, steamed kale and honey and red wine jus £16.50

Crispy slow-roast belly of pork, roast apple puree, Colcannon potatoes, and wholegrain mustard creamed leeks (Gf) £16.95

Fresh cod in beer batter with hand cut chips, homemade tartare sauce and minted mushy peas (Df/Gf) £14.95

Pan-fried gnocchi with roasted butternut squash, beetroot, kale, and pesto (Ve/Gf) £15.50

Pan-fried salmon fillet with lemon and chive crushed potatoes, roast Balsamic cherry vine tomatoes and a prawn and caper sauce (Gf) £16.50

Butcher's sausages, bubble and squeak, kale, gravy and crispy onions £14.95

Vegetarian sausages, bubble and squeak, kale, vegetarian gravy and crispy onions £13.95

Beef, chorizo and oyster mushroom in roasted pepper and tomato gravy topped with an all-butter puff pastry sail served with confit garlic mash and lemon and herb roasted courgettes £15.50

8oz Unthank burger topped with Monterey Jack cheese with baconnaise, lettuce, beef tomato, red onion and gherkin in a sesame-seeded bun served with fries, coleslaw and homemade chilli and tomato relish £14.95

Falafel burger topped with Monterey Jack cheese with mango mayo, lettuce, beef tomato, red onion and gherkin in a sesame-seeded bun served with fries, coleslaw and homemade chilli and tomato relish £14.95

Cajun spiced buttermilk chicken burger with panko breadcrumb crust topped with Monterey Jack cheese with baconnaise, lettuce, beef tomato, red onion and gherkin in a sesame-seeded bun served with fries, coleslaw and homemade chilli and tomato relish £15.75

Burger add ons :

Smoked back bacon (Df/Gf) £1.50

Beer-battered onion rings (Ve/Gf) (x3) £1.50

Crispy onions (Ve) £1.00

Beer battered gherkin (Ve/Gf) (x2) £1.50

Extra 8oz beef patty with cheese £4.95

Extra falafel patty with cheese £4.50

Extra chicken fillet with cheese £5.95

Ciabattas

All ciabattas are served with a side of fries, salad, and coleslaw

Toasted Brie, pesto and beef tomato (V) £10.95

Prawns in Bloody Mary mayo with Little Gem (Df) £11.50

Cod goujons with tartare sauce and Little Gem £11.50

Rump steak with wasabi aioli, crispy onions and rocket £12.95

Butcher's sausage, onion marmalade and Dijon mayo £10.95

Vegan sausage, onion marmalade and Dijon mayo (Ve) £10.95

Loaded Fries

Sweet Thai crispy chilli beef and vegetables with toasted sesame and spring onion (Df/Gf) £11.50

Sautéed mushrooms with vegan blue cheese and walnut aioli (Ve/Gf) £11.50

Beef and chorizo in roasted pepper and tomato gravy with crispy onions (Df) £12.95

Rump steak, Monterey Jack, wasabi aioli and crispy onions £12.95

Extras

Hand-cut rustic chips (Ve/Gf) £5.00

Sweet potato fries (Ve/Gf) £5.00

Beer battered onion rings (Ve/Gf) £4.50

Wholegrain mustard creamed leeks (V/Gf) £5.00

Lemon and herb roasted courgettes (Ve/Gf) £5.00

Bubble and squeak (V/Gf) £5.00

Warm ciabatta with Balsamic and herb infused oil and caramelised onion butter (V) £4.50

Skinny fries (Ve/Gf) £4.95

Homemade coleslaw (Ve/Gf) £4.50

Beer battered gherkins (x6) (Ve/Gf) £4.50

Buttered kale (V/Gf) £5.00

Colcannon potatoes (V/Gf) £4.50

Desserts

Triple chocolate brownie served with toffee sauce and banana fudge ice cream (V) £6.95

Chocolate orange tart served with raspberry coulis and plant-based vanilla ice cream (Ve/Gf) £7.50

Condensed milk, caramel, banana and brioche bread and butter pudding served with cinnamon spiced custard (V) £6.95

White chocolate and raspberry cheesecake served with raspberry sorbet (V) £7.25

Applewood smoked Cheddar, Brie and Stilton served with crackers and chutney £8.50

SUNDAY ROASTS

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

Chicken Supreme £14.95

Locally sourced pork shoulder £14.95

Swannington Farm-to-Fork beef £14.95

'All the meats' with extra roast potatoes & 2 Yorkshires £24.00

Children's roast £6.50

Vegetarian homemade puy lentil, walnut, orange, cranberry & sage nut roast served with roast potatoes, braised red cabbage, smashed swede, Savoy cabbage, maple-glazed carrots and parsnips, Yorkshire pudding & delicious homemade vegetarian gravy (V) £14.95

Vegan homemade puy lentil, walnut, orange, cranberry & sage nut roast served with roast potatoes, braised red cabbage, Savoy cabbage, maple-glazed carrots and parsnips and delicious homemade gravy (Ve) £13.50

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Three-bedroom detached house
in the Golden Triangle



Luxury apartment above the Red Lion,
Bishopgate in the Cathedral Quarter



We separate ingredients, clean down work areas & equipment however the presence of allergenic ingredients means we cannot guarantee our food or drink are free from these ingredients.

Please let our staff know if you have any allergies before you place an order. Our management team will be happy to help.

We can provide details of all allergens :: Celery/Celeryiac CE, Gluten G, Crustacean CR, Egg E, Fish F, Lupin L, Vegetarian V, Milk M, Mustard MU, Nuts N, Peanut P, Sesame SE, Soya S, Sulphites SD, Molluscs MO Df = Dairy free, Gf = Gluten free, V = Vegetarian, Ve = Vegan