

February 14th

Starters

Fresh local mussels steamed in a Prosecco, saffron & garlic cream with warm ciabatta £9 (or to share £16.00)

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

Rolled rib-eye steak with Binham Blue butter, triple cooked hand cut chips, roast tomato and rocket (Gf) £28.00

Chargrilled tuna steak with a Little Gem Caesar salad & sweet potato fries £23.00

Fresh local mussels steamed in a Prosecco, saffron and garlic cream with warm ciabatta and fries £19.50

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

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

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

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) £4.5

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 & brioche bread & butter pudding with cinnamon spiced custard (V) £6.95

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

Honey & vanilla pannacotta with a shortbread biscuit (V) £7.00

Sharing board- Brownie, Cheesecake & Pannacotta (V) £20.00

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