

BAR MENU

Starters

Beetroot quinoa and vegan feta croquette served with a sun blushed tomato, olive and rocket salad (Gf/Ve) £6.95

Crispy streaky bacon and sage pork belly bites served with an apple and celeriac remoulade (Gf/Df) £7.50

Hot and sour vegetable noodle soup (V/Df) £6.50

Buffalo chicken strips served with celery and blue cheese mayo (Gf/Df) £6.95

Buffalo cauliflower bites served with celery and vegan blue cheese mayo (Ve/Gf) £6.95

Cajun chicken Caesar salad £6.95 *or served as a main* £13.50

Mains

Asian-spiced braised belly of pork served with hot and sour broth, coriander and spring onion sticky jasmine rice, sesame and crushed cashews (Gf/Df) £15.95

Pan-fried sea bass fillet served with crispy tempura samphire and a warm red onion, potato and caper salad (Gf/Df) £16.50

Local catch of the day with hand cut chips, homemade tartare sauce and minted mushy peas (Df/Gf) £14.95

Charmella lamb skewers served with herby couscous, roasted Mediterranean veg, and a mint yoghurt dip £22.95

10oz Flat iron steak (served medium rare) with slow roasted garlic and thyme tomato, hand-cut chips, and a parmesan and rocket salad £23.50

Butcher's sausages served with bubble and squeak, tender stem broccoli, gravy and crispy onions £14.95

Vegetarian sausages served with garlic mash, tender stem broccoli, vegetarian gravy and crispy onions (V) £13.95

Green Thai tofu curry served with Pak choi, sugar snap peas, coriander and spring onion sticky jasmine rice (Ve/Gf) £13.95

8oz Unthank burger topped with Monterey Jack cheese with baconnise, 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 (V) £14.95

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

Ciabattas

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

Cajun chicken breast with Little Gem lettuce and Caesar dressing £11.95

Hummus with sundried tomato and rocket £11.50

Cod goujons with tartare sauce and Little Gem lettuce £11.50

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

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

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

Loaded Fries

Rump steak with crispy onions and horseradish mayo (Df) £12.95

Roasted ratatouille vegetables with vegan Parmesan (Ve/Gf) £11.95

Buffalo chicken strips with blue cheese mayo (Gf/Df) 12.50

Buffalo cauliflower bites with vegan blue cheese mayo (Ve/Gf) £11.95

Extras

Hand-cut rustic chips (Ve/Gf) £5.00

Sweet potato fries (Ve/Gf) £5.00

Beer battered onion rings (Ve/Gf) £4.50

Tempura samphire (Ve/Gf/Df) 4.95

Rocket and Parmesan salad (V) £5.50

Sautéed pak choi and sugar snap peas (Ve/Gf/Df) £5.50

Skinny fries (Ve/Gf) £4.95

Homemade coleslaw (Ve/Gf) £4.50

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

Roasted ratatouille vegetables (Ve/Gf) £4.50

Bubble and squeak (V/Gf) £5.00

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

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

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

Apple, pineapple, and ginger crumble with coconut topping, and spiced rum custard (V) £6.95

Caramel tahini cheesecake with a berry coulis, chocolate ice-cream, and sesame brittle (V) £7.50

Honey and orange pannacotta served with vanilla shortbread (V) £7.25

Applewood smoked Cheddar, Brie and Stilton served with crackers and chutney (V) £8.

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 £16.50

'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

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/Celeriac 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