

MAIN MENU

Starters

Smoked haddock, chorizo & sweetcorn chowder served with warm bread £9.00

Olives & warm ciabatta served with herb oil and balsamic (Ve) £6.95

Rustic pork pâté served with apple and red onion marmalade, watercress and toasted brioche £7.95

Roast butternut squash and sweet potato soup served with toasted pine nuts and warm ciabatta (V/Gfa) £7.25

Balsamic glazed beetroot, crumbled feta and rocket salad served with pistachio and sundried tomato pesto (V/Gf) £7.95

Mains

Pan-fried salmon fillet served with Milanese potatoes, fennel and Parmesan gratin, prawn bisque £17.95

Local catch of the day with hand cut chips, homemade tartare sauce and minted mushy peas (Df/Gf) £15.95

Pork sausages served with champ potatoes, Tenderstem broccoli, red wine gravy £15.50

Vegetarian sausages served with champ potatoes, Tenderstem broccoli, vegetarian gravy (V) £14.50

8oz Unthank burger topped with Monterey Jack cheese, pickles, lettuce, beef tomato, onion and American mustard with bacon & smoked paprika mayo, served with Cajun pineapple jam in a seeded bun with fries and red slaw £15.95
Add smoked back bacon (Df/Gf) £1.50

Butterbean quinoa beetroot burger topped with blue cheese aioli, lettuce, beef tomato, red onion, Cajun pineapple jam in a seeded bun with fries, red slaw and Unthank pickles(V/Vea) £15.95

Slow-cooked 7-hour crispy duck leg served with bubble and squeak, Tenderstem broccoli & green peppercorn sauce (Gf) £18.95

Crispy sesame panko crusted tofu served with wild mushroom and lentil dahl, stir fry Pak Choi, miso, mint yoghurt (Ve/Gf) £15.95

Thyme & rosemary roasted chicken supreme served with Dauphinoise potatoes, truffled Savoy cabbage, king oyster mushroom and butternut squash and sage velouté £17.50

Ciabattas

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

Brie, sun-dried tomato, pistachio pesto and rocket £12.50

Fish goujons with tartare sauce and crisp lettuce £11.95

Steak & cheese chargrilled 6oz rump steak with blue cheese aioli, rocket, crispy onions £13.95

B.L.T maple glazed bacon, crisp lettuce, beef tomato, smoked paprika mayo £11.95

Pork sausages apple & red onion marmalade, mustard mayo, crispy onions £11.95

Vegan sausages apple & red onion marmalade, mustard mayo, crispy onions (Ve) £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

Truffled savoy cabbage (V/Gf) £5.00

Rocket and Parmesan salad (V) £5.50

Skinny fries (Ve/Gf) £4.95

Homemade coleslaw (Ve/Gf) £4.50

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

Bubble and squeak (V/Gf) £5.00

Dauphinoise Potatoes (V/Gf) £5.00

Desserts

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

Snickers cheesecake with brulée banana and salted caramel ice cream (V) £7.25

Poached pear and saffron crumble with maple flavored custard (V) £7.25

Honey and Orange panna cotta with vanilla shortbread (V) £7.50

Chocolate orange tart with raspberry coulis, and plant based vanilla ice cream (Ve/Gf) £7.25