THE UNTHANK ARMS

EST. 1891

STARTERS

Warm bread and olives · £8.50
Toasted sourdough, red pepper hummus, marinated olives, balsamic & olive oil (GF)

Leek and potato soup · £9
Served with Parmesan croutons (VEA)

Smoked chicken croquettes · £11.25
Served with mushroom and tarragon ketchup

Buffalo cauliflower bites · £9
Served with vegan ranch dip (VE. GF)

Garlic prawns · £12.75
With lemon and chive butter and warm bread (GFA)

Burrata · £12.25
Served with sundried tomato, warm sourdough and balsamic

MAINS

Sausage and mash · £19
Served with seasonal greens and red wine gravy

Vegetarian sausage and mash · £18.25
Served with seasonal greens and red wine gravy (VE)

Roasted pork tenderloin · £24
With celeriac and potato Dauphinois, apple and black pepper puree and calavo nero (GF)

8oz rump steak · £26.50
Served with fries, roasted plum tomato, peppercorn sauce and salad

Pan roasted cod and chorizo and chickpea stew · £24
With roasted cauliflower, crispy leeks

Spiced sweet potato tagine · £18.50
With red onion and coriander couscous (VE/GF)

Ox cheek ragu pappardelle · £19.25
Slow cooked ox cheek ragu, pappardelle and Parmesan (GFA/DFA)

BAR CLASSICS

Beer battered haddock and chips · £19
With tartare sauce and minted mushy peas (GF, DF)

The Unthank burger · £18.50
Two 4oz beef burgers with American cheese, Gem lettuce, tomato, sliced pickles, burger relish, fries and slaw (GFA)

Moving Mountains® vegan burger · £17.75
With Gem lettuce, tomato, sliced pickles, burger relish, fries and slaw (VE)

Spiced buttermilk chicken burger · £18.75
With Gem lettuce, tomato, burger relish, sliced pickles, fries and slaw (GFA)

SIDES

Hand cut chips · £5

Onion rings · £5

Fries · £5

Buttered green beans · £6

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DESSERTS · ALL £8.75

Treacle tart
Served with vanilla ice cream

Vegan chocolate torte
With raspberry sorbet (VE/GF)

Warm chocolate brownie
Served with vanilla ice cream & honeycomb (GF)

Sticky toffee pudding
Warm sticky toffee pudding with vanilla custard

Poached pears
Vanilla syllabub, crushed hazelnuts (VEA/GF)

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Local cheese board · £13.25
Selection of local cheeses, artisan crackers, grapes, celery & onion chutney
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CIABATTAS

Available Monday–Saturday, 12–5pm
All served with fries, salad & slaw

Haddock goujons · £14.50
Crispy haddock, tartare sauce

Vegan chicken, tomato & lettuce · £13
Plant-based chicken with tomato & Gem lettuce (VE)

Brie, cranberry and bacon · £13

Vegan sausage & chutney · £13
Plant-based sausage with red onion chutney (VE)

Swannington pork sausage & chutney · £14.50
Farm to Fork pork sausage with red onion chutney

SUNDAY ROASTS

Served Sundays, 12–8pm

All roasts come with roast potatoes, braised red cabbage, smashed swede, Savoy cabbage, maple-glazed carrots & parsnips, Yorkshire pudding and homemade gravy.

Topside of beef · £20
Roasted with rosemary and sea salt

Chicken supreme · £19
With sausage and herb stuffing

Blythburgh pork loin · £19
Slow-roasted Blythburgh pork

'All the meats' · £26
Beef, chicken and pork with extra roast potatoes and two Yorkshires

Vegetarian nut roast · £17.50
Beetroot, quinoa, cashew and sage nut roast with roast potatoes, braised red cabbage, smashed swede, Savoy cabbage, maple-glazed carrots & parsnips, Yorkshire pudding and homemade vegetarian gravy (V)

Vegan nut roast · £16.50
Beetroot, quinoa, cashew and sage nut roast with roast potatoes, braised red cabbage, Savoy cabbage, maple-glazed carrots & parsnips, and homemade vegan gravy (VE)

Children's roasts
Chicken or nut roast · £7.50 | Beef · £8

Cauliflower cheese · £6
Creamy baked cauliflower with cheese (V, GF)

All roasts can be made gluten free

COFFEE AND TEA

Americano · £2.50

Cappuccino · £3.00

Flat White · £3.00

Latte · £3.00

Espresso/Double · £2.20/£2.70

Hot Chocolate · £3.00

Mocha · £3.00

Tea/Herbal/Fruit · £2.30

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