THE
UNTHANK
ARMS

EST. 1891

SEASONAL GROUP DINING

For group dining for groups larger than 30 we do not work from a rigid set menu. Instead, we invite you to build your own seasonal menu from our main menu, which is refreshed four times a year to reflect the seasons. After booking, we will confirm the date the menu will be available and help you shape a starter, main and dessert combination that works best for your group.

In the event that we're not able to provide you with the seasonal menu with enough time for you to make your selections the menu below is available year-round.

The dishes shown here are typical of the kind of interesting and eclectic dishes we love to serve at The Unthank – you can also see what's available in the current season on the website.

Two courses £31.50pp*
Three courses £38.50pp*

Starters

Celeriac and apple soup with thyme oil and warm sourdough (VE)
Crispy pork belly bites with cider glaze and wholegrain mustard mayo
Whipped feta with roasted beetroot, hazelnut and honey (GF)(VE)

Mains

Pan-roasted beef fillet served with truffled mash, seasonal greens and red wine jus (GF)
Baked haddock with crushed potatoes, leeks, parsley butter (GF)
Wild mushroom and pearl barley risotto topped with aged hard cheese, herb oil (VE)

Desserts

Sticky toffee pudding served with toffee sauce and vanilla custard
Dark chocolate torte with Biscoff crumb and seasonal fruit compote (VE)

Please ask if you would like us to create a menu for a smaller group using our main menu.
* Prices are subject to change up to six months before your event

January 2026