



THE UNTHANK ARMS

·— EST. 1891 —·

STARTERS

Warm bread and olives · £8.50

Toasted foccacia, 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 foccacia 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 (V)

Roasted pork tenderloin · £24

With celeriac and potato Dauphinois, apple and black pepper puree, red wine jus 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)

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





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

## **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





## 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 porcini polenta loaf** · £17.50

With roast potatoes, braised red cabbage, smashed swede, Savoy cabbage, maple-glazed carrots & parsnips, Yorkshire pudding and homemade vegetarian gravy (V)

### **Vegan porcini polenta loaf** · £16.50

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*

