

UNICORN INN

The Autumn Menu

STARTERS

- Chefs soup de jour served with sourdough bread and butter £7 (v, gfo)
Smoked Salmon, dill pickled vegetables, beetroot & horseradish crème fresh £10
Chicken liver parfait, caramelised red onion chutney, sourdough toast £10 (gfo)
Bruschetta, confit cherry tomatoes, basil & balsamic dressing £8 (v, ve)

MAINS

- Traditional fish & chips, haddock crushed peas tartar thick cut chips, wedge lemon £17 (gfo)
The Unicorn burger, homemade 6oz patty, burger sauce, lettuce, tomato in a seeded brioche bun with coleslaw & skinny fries £18 (gfo)
8oz sirloin steak, large flat mushroom, roasted tomatoes, gourmet chips & side salad £27 (gfo)
Pan fried sea bass fillet with garlic and sautéed new potatoes, seasonal vegetables & a lemon and caper beurre noisette £21 (gf)
Trio of pork, braised belly pork, black pudding & crackling with mustard mash, apple puree & pork jus £21
Aubergine & chickpea hot pot with sweet potato skin crisps £17 (ve,v)

DESSERTS

- Sticky toffee pudding, butterscotch sauce with ice cream £8
Chocolate mousse with wild berries, caramelised white chocolate, passionfruit sorbet £8 (gfo)
Caramelised apple crumble with custard or ice cream £8 (gfo)
Selection of ice creams & sorbets £2 per scoop (veo)
Cheese board, 3 traditional English cheeses, served with crackers, grapes, butter & chutney £12

Sides

- Skinny fries £4 (gfo)
Chunky chips £4 (gfo)
Sweet potato chips £4 (gf)
Mac & Cheese £5
Seasonal Veg £4 (gf)

Sauces

- Red Wine Jus £3
Peppercorn sauce £3
Hollandaise sauce £3

All our menu produce is locally sourced where possible and cooked to order.
Please inform your server if you have any allergies or dietary requirements.
v=vegetarian ve=vegan gf=gluten free gfo=gluten free options

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Childrens Menu

STARTERS

Chefs soup de jour– wedge of sourdough or herb croutons £4 (gfo)

Bruschetta, confit cherry tomatoes, basil & balsamic dressing £5

MAINS

Fish goujons/ chips / peas £9

Breaded chicken goujons / peas fries £9

Mac n cheese garlic bread £9

Homemade cheeseburger, gem lettuce and tomato with fries £9

DESSERTS

Sticky toffee pudding with butterscotch sauce & ice cream £5

Chocolate mousse with wild berries, caramelised white chocolate, passionfruit sorbet £5

Selection of ice creams / sorbets £2 per scoop

Sides £4 each

Skinny fries

Chunky chips

Mixed leaf salad

Sauces £3 each

Red wine jus

Peppercorn

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