

# 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

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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

# UNICORN INN

## 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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