

The Unicorn Autumn Menu

Salt Baked Potato Skins £5

Chive, mayo, truffle, parmesan. GF/ DFo/V

Mushroom Croquettes £4

Shallots, garlic chutney. GF/V

Arancini £2

Sourdough & Olives £6

Roasted squash & goats cheese, sage pesto. GF/V

Olive oil & Balsamic. GFo/ DF/ V



Cheesy Leek & Potato Soup £7

Roasted leek, potato, Cornish cream, aged cheddar, croutons, & crusty baked roll. GFo /V

Ham Hock Terrine £8

Pressed pulled somerset ham hock, with cider, garden herbs, Waldorf salad, roasted onions & celeriac puree. GF/ DF

Salmon Gravlax £8

Beetroot cured salmon. Striped beetroot, fennel, cumin & orange salad. GF/DF

Mushroom Parfait £7

Grilled sourdough, pickles, truffle, watercress. GFo / V

Baked Garlic & Rosemary Camembert £10

Honey, rosemary, garlic & grilled sourdough. GFo/ V

Chicken Chasseur £19

Roasted chicken supreme, Chasseur sauce, bacon, celeriac, dauphinoise potato's. GF

Roasted Beetroot Risotto £17

Roasted beetroot, roasted squash, spinach & parmesan -Add chicken £5. GF/V

Chicken Waldorf Salad £17

Pan fried chicken breast, apple, celery, grapes, toasted walnuts, baby gem, lemon dressing. GF

Olive Oil Poached Hake £19

Hake poached in olive oil, salt baked potato skins, mushroom sauce, crispy sage. GF

Slow Roasted Porchetta £22

Crispy potatoes, fennel & orange. Sauteed cabbage, bacon. Whiskey apple sauce. GF

Confit Duck Leg Cassoulet £22

Haricot, bacon, sausage stew. Roasted squash.

From The Grill

8oz Sirloin £24 - Dry Aged for 32 Days 10oz Ribeye £28 - Dry Aged for 32 Days

Triple cooked chips, mixed dressed salad, confit tomato with garden herbs. GF Thursday Steak Night - Two 8oz Sirloin's £40 / Two 10oz Ribeye's £48 - Add a bottle of Merlot for £15

The Unicorn Burger £16

Two 4oz Beef patty, American cheese, burger sauce, lettuce, red onion, tomato, slaw & fries. GFo

The Camemburger £21

Two 4oz Beef patty, whole camembert, smoked bacon, burger sauce, lettuce, red onion, tomato, slaw & fries. GFo

The Unicorn Veggie Burger £15

Two 4oz Vegetarian burgers, burger sauce, lettuce, red onion, tomato, slaw & fries. - Vegan option with sourdough

Fries £6

With parmesan & truffle. GF/DF

Triple Cooked Chips £5 Homemade, with house seasoning.

GF/DF

Charred Hispi Cabbage £5

 B_{lue}

Roasted cashews, hot honey, tahini dressing. GF/V

Leek & Spinach Gratin £6

with fennel \mathcal{E} nutmeg in a creamy

sauce. GF/V



House Salad £5 Mixed leaves, honey δ mustard dressing. V/ GF/DF

Warm Autumnal Salad £6 Walnuts, mixed leaves ,squash, beetroot, apple, turnip, pomegranate seeds, sage pesto. GF/DF /V





The Unicorn Sunday Autumn Menn

<u>Nibbles</u>

Salt Baked Potato Skins £5 Chive, mayo, truffle, parmesan. GF/ DFo/V Mushroom Croquettes £4 Shallots, garlic chutney. GF/V Arancini £2 -

Sourdough & Olives £6

Roasted squash & goats cheese, sage pesto. GF/V

Olive oil & Balsamic. GFo/ DF/ V



Cheesy Leek & Potato Soup £7

Roasted leek, potato, Cornish cream, aged cheddar, croutons, & crusty baked roll. GFo /V

Ham Hock Terrine £8

Pressed pulled somerset ham hock, with cider, garden herbs, Waldorf salad, roasted onions & celeriac puree. GF/DF

Salmon Gravlax £8

Beetroot cured salmon. Striped beetroot, fennel, cumin & orange salad. GF/DF

Mushroom Parfait £7

Grilled sourdough, pickles, truffle, watercress. ${\rm GFo}\ /\ {\rm V}$

Baked Garlic & Rosemary Camembert £10

Honey, rosemary, garlic & grilled sourdough. GFo/ V

Roast Dinners

One meat £17 - Two Meats - £19 - Three Meats £21

Roast Sirloin - Served Pink

Roast Chicken Supreme

Roasted Porchetta With Whiskey Apple Sauce

All Served with - garlic \mathcal{E} herb roasted potatoes, sausage meat with sage \mathcal{E} onion stuffing, Yorkshire puddings, seasonal buttered greens, roasted root vegetables, and red wine gravy.

Sunday Roast Special

£19

Confit Duck Leg - garlic \mathcal{E} herb roasted potatoes, sausage meat with sage \mathcal{E} onion stuffing, Yorkshire puddings, seasonal buttered greens, roasted root vegetables, and red wine gravy



Cauliflower cheese £5
Pigs in blankets £5

Yorkshire puddings £4 Parmesan, Truffle Fries £6 Charred Hispi Cabbage £5 Leek & Spinach Gratin £6



2 or 3 Course Set Lunch Menu 2 Course £18 / 3 Course £22

Starters

Cream of leek and potato soup

Feta and olive mixed salad, balsamic glaze

Mains

Honey glazed ham, red wine gravy, Yorkshire puddings roast root vegetables and mixed greens

Sweet and spicey sourdough pizza

Field mushroom arancini, Celeriac puree, pickled salad

Desserts

Dark chocolate torte, raspberry sorbet.

Bread and butter pudding, vanilla custard.



Light Bites

Leek & Potato Soup £8

Oven baked rolls / GF option

Chicken & Bacon Salad £14

Dressed mixed leaves, croutons, sun blushed tomatoes, pickled shallots, peppers, spring onion, olives, crispy onions, pickled carrots, apple slices, cherry tomatoes, cucumber, balsamic glaze DF/ GF option

Salt Baked Jacket Potato, Slaw & Dressed Salad £10

- £2 for extra fillings -

Tuna Mayonnaise / Beans / Chilli / Chicken & Bacon Mayonnaise / Cheese

Chicken & Bacon Toasted Sourdough Sandwich £10

Pesto & sun blushed tomatoes & dressed salad

Beef & Stilton Toasted Sourdough Sandwich £10

Caramelized onion & dressed salad

Ham & Brie Toasted Sourdough Sandwich £10

Caramelized onion & dressed salad

Mains

Cider Battered Cod £17

Triple cooked chips, traditional mushy peas, tartar sauce

Ham, Egg & Chips £14

Honey roast ham, free range eggs & triple cooked chips

The Unicorn Burger £15

Double patty, American cheese, burger sauce, leaves, gherkin, red onion, tomato, fries

The Unicorn Veggie Burger £15

Double paramount patty, American cheese, burger sauce, leaves, gherkin, red onion, tomato, fries GF & DF option



For Children Ages 12 & Under

Chicken nuggets, fries & Peas £7

Cod, Chips & Peas £9

Mini Unicon Burger & Fries With Cheese £7

Sausage, Fries & Peas £7

Sunday Only

Childs Roast Dinner

Chicken £10

Beef £10

Comes with Roast potatoes, peas, Carrots, Yorkshire Pudding & Gravy