

UNICORN INN *Menu*



STARTERS

SOUP OF THE DAY
with toasted sourdough

BEEF LIVER PATE
homemade chutney & toasted sourdough

SALT & PEPPER SQUID
with siracha mayo

BEEF CARPACCIO
with rocket, parmesan & capers

WHITEBAIT
served with lemon & basil mayo

MAINS

MARKET FISH & CHUNKY CHIPS
served with homemade tartare sauce & mushy peas

VEGETARIAN/VEGAN DISH OF THE DAY

HOMEMADE BEEF BURGER
topped with Emmental, burger sauce, salad & pickles,
served with fries & slaw

CRISPY FRIED MUSHROOM BURGER
topped with burger sauce, salad & pickles, served with
fries & homemade chutney

FRESH MUSSELS
served classically mariniere or spicy Thai, with
warmed sourdough 350g 700g

FRESH SCALLOPS
cooked in a garlic, dill & caper butter with fresh
house salad

KING PRAWNS
cooked in chilli, garlic, ginger & coriander with
fresh house salad

All our produce is locally sourced where possible and cooked to order.
Please inform your server if you have any allergies or dietary requirements.

Dietary key:
V = Vegetarian | VE = Vegan | GF = Gluten Free | GFO = Gluten Free Option

HOUSE SPECIAL

28-DAY AGED 10OZ RIB-EYE STEAK
served with roasted vine tomatoes, Portobello
mushroom, rocket & parmesan salad

28-DAY AGED 8OZ SIRLOIN STEAK
served with roasted vine tomatoes, Portobello
mushroom, rocket & parmesan salad

KING PRAWNS
description here

½ LOBSTER THERMIDOR
served with house salad, slaw, & warm sourdough

FRESH WHOLE LOBSTER
served with rocket & parmesan salad, & slaw
(preorder only)

FRESH WHOLE LOBSTER
served with rocket & parmesan salad, & slaw
(preorder only)

SIDES

Chunky chips	Seasonal greens	Sourdough & butter
Fries	House salad	Peppercorn sauce
New potatoes?	Slaw	Béarnaise sauce
		Curry sauce

DESSERT

CHOCOLATE BROWNIE
& ice cream

HOMEMADE LEMON POSSET
with raspberries & poppyseed shortbread

AFFOGATO
ice cream, espresso & liqueur of your choose

CRÈME BRÛLÉE HONEYCOMB
with balsamic strawberries

SELECTION OF ICE CREAMS & SORBETS

OXFORD CHEESE PLATE