



FOR THE TABLE & STARTER

CHARCUTERIE	14.5
Selection of 4 artisan cured meats with marinated olives and bread	
LABNEH ✓	4
Middle Eastern yoghurt cheese with crisp flat bread	
SPRING VEGETABLES GF	5.5
With a garlic and anchovy dip	
CRISPY DEEP FRIED CALAMARI	6.5
With aioli	
MIXED OLIVES ✓ GF	3.5
marinated with garlic and herbs	
HUMMUS WITH FLATBREAD ✓	4.5
FOCACCIA ✓	3
With herb aioli and black olive crumble	

VEGETARIAN

THAI VEGETABLE CURRY ✓ GF	9.5
With sweet potato, mangetout, mushroom, baby corn, red peppers and baby aubergine.	
EGGS SHAKSHUKA ✓	8.5
Baked free range eggs, spinach, tomato and piquillo pepper sauce.	
VEGETABLE LASAGNE ✓	10
Courgette strips, roasted root vegetables, ricotta and a garden salad	

FISH

FISH AND FRIES	12
Fish of the day, battered and served with fries, mushy peas and tartar sauce.	
BAKED FISH OF THE DAY	13.5
With new potatoes, peas, shallots and a caper sauce	

BURGERS

All served with fries or garden salad
Add bacon or jalapenos for £1

BEEF BURGER	10
Chargrilled angus beef with pickled cucumber, emmental cheese, lettuce, tomato and our own Union sauce.	
CHICKEN BURGER	10
Chargrilled chicken breast marinated in Cajun spices with guacamole, emmental cheese and red onion.	
FALAFEL WRAP ✓	9.5
Homemade falafel with hummus, red cabbage, pickled onions, pickled cucumber, and tomato in a flatbread wrap.	

SALADS

Add calamari 3.5 chicken 3

CHICKEN CAESAR SALAD	10
Grilled romaine lettuce, parmesan, anchovies, croutons, soft boiled egg and caesar dressing.	
SPRING VEGETABLE SALAD ✓ GF	8
Lentil, spring onion, grape and cherry tomato with a grainy mustard dressing.	
UNION CHOP CHOP SALAD ✓ GF	8
Lettuce, cucumber, mangetout, carrots, radish, avocado, ginger, sesame and soy dressing	

SIDES

WILTED SPINACH	3
PEAS & SHALLOTS	3
FRENCH FRIES OR NEW POTATOES	3
GARDEN SALAD	3

UNION CLASSICS

CHICKEN TACOS	10.5
Slow cooked chicken, guacamole, jalapeno, and spicy sour cream in tortillas	
THAI CHICKEN CURRY GF	10.5
Homemade Thai red curry sauce, aubergine, sweet potato, baby corn, mushroom, steamed jasmine rice and coriander	
SAUSAGE AND MASH GF	10.5
Pork & leek sausages, spring onion champ, crispy leek and red wine gravy	
GYPSY EGGS	8.5
Baked free range eggs with chorizo, tomato and peppers.	
SHEPHERD'S PIE GF	11
Slow-cooked lamb shoulder, root vegetables and creamy mash.	
FLAT IRON STEAK GF	14.5
Top blade beef steak with garlic herb butter, fries and rocket salad.	

PUDDING

CHOCOLATE BROWNIE	4.5
with vanilla ice cream and chocolate sauce	
BANOFFEE PIE	4.5
with Vanilla ice cream.	
NEW YORK BAKED CHEESECAKE	4.5
with red berry coulis	
ICE CREAM	1.5
chocolate, vanilla, strawberry and salted caramel (price per scoop)	

Allergen information is available upon request,
please inform your server before ordering

Please note: the preparation of dishes containing
allergens are prepared in the same kitchen

A discretionary service charge of 10% will be added to your bill. Service charge is divided across the entire restaurant team