



## FOR THE TABLE & STARTER

<b>CHARCUTERIE</b>	<b>14.5</b>
Selection of 4 artisan cured meats with marinated olives and bread	
<b>LABNEH</b> <span>V</span>	<b>4</b>
Middle Eastern soft cheese with crisp flatbread	
<b>JAPANESE FRIED CHICKEN</b>	<b>6</b>
Tonkatsu chicken with homemade BBQ sauce	
<b>SALT AND PEPPER CALAMARI</b>	<b>6.5</b>
Crispy fried calamari rings with aioli	
<b>MIXED OLIVES</b> <span>V</span> <span>GF</span>	<b>3.5</b>
Mediterranean olives marinated with garlic and herbs	
<b>HUMMUS WITH FLATBREAD</b> <span>V</span>	<b>4.5</b>
<b>FOCACCIA</b> <span>V</span>	<b>3</b>
Toasted and served with herb aioli and black olive crumbs	

## VEGETARIAN

<b>THAI RED VEGETABLE CURRY</b> <span>V</span> <span>GF</span>	<b>9.5</b>
With sweet potato, mange tout, mushroom, baby corn, red peppers, baby aubergine and steamed rice	
<b>EGGS SHAKSHUKA</b> <span>V</span>	<b>8.5</b>
Baked free range eggs, spinach, tomato and piquillo pepper sauce.	
<b>FRESH RIGATONI PASTA</b> <span>V</span>	<b>10</b>
With porcini mushrooms, goat's cheese and watercress	

## FISH

<b>FISH AND CHIPS</b>	<b>12</b>
Haddock fillet in a light, crispy batter with mushy peas, tartare sauce and french fries	
<b>MAPLE AND SOY GLAZED SALMON</b>	<b>13.5</b>
With aubergine marinated in north African spices, pomegranate, harissa dressing and coriander	

## BURGERS

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

<b>BEEF BURGER</b>	<b>10</b>
Chargrilled angus beef, red onion, pickled cucumber, Swiss cheese, lettuce, tomato with Union sauce	
<b>CHICKEN BURGER</b>	<b>10</b>
Chargrilled chicken breast marinated in Cajun spices, guacamole, Swiss cheese, cucumber and red onion with Union sauce	
<b>VEGETARIAN BURGER</b> <span>V</span>	<b>10</b>
Mushroom, quinoa, and black bean patty with lettuce, tomato, swiss cheese, pickled onion, and Union sauce	
<b>FALAFEL WRAP</b> <span>V</span>	<b>9.5</b>
Homemade falafel, hummus, carrots, pickled beetroot, onion and cucumber rolled in a tortilla wrap	

## SALADS

Add calamari 3.5 chicken 3

<b>CHICKEN CAESAR SALAD</b>	<b>10</b>
Grilled chicken, romaine lettuce, parmesan, anchovies, croutons, soft boiled egg, and caesar dressing	
<b>LEBANESE HARISSA SPICED CAULIFLOWER</b> <span>V</span> <span>GF</span>	<b>9</b>
Chickpeas, dried cranberries, kale, baharat, lemon, and a mint tahini dressing	
<b>UNION CHOP CHOP SALAD</b> <span>V</span> <span>GF</span>	<b>8</b>
Lettuce, cucumber, mangetout, carrots, radish, avocado, peppers, fennel and ginger sesame soy dressing	

## SIDES

<b>ROASTED ROOT VEGETABLES WITH HONEY AND THYME</b>	<b>3</b>
<b>MUSHROOMS BRAISED IN WHITE WINE</b>	<b>4</b>
<b>FRENCH FRIES</b>	<b>3</b>
<b>GARDEN SALAD</b>	<b>3</b>

## UNION CLASSICS

<b>CHICKEN TACOS</b>	<b>10.5</b>
Slow cooked chicken with guacamole, jalapeno and chilli spiked sour cream in tortillas	
<b>THAI CHICKEN CURRY</b> <span>GF</span>	<b>10.5</b>
Chicken breast, sweet potato, mange tout, mushroom, baby corn, red peppers, baby aubergine and steamed rice	
<b>SAUSAGE AND MASH</b>	<b>10.5</b>
Wild boar and apple sausages with horseradish mash and red wine jus	
<b>GYPSY EGGS</b>	<b>8.5</b>
Baked free range eggs with chorizo, tomato and peppers.	
<b>COTTAGE PIE</b> <span>GF</span>	<b>11</b>
Made to Granny's recipe	
<b>28 DAY AGED ANGUS RUMP STEAK</b> <span>GF</span>	<b>16</b>
With garlic herb butter, fries and garden salad.	

## PUDDINGS

<b>CHOCOLATE BROWNIE</b>	<b>4.5</b>
With vanilla ice cream and chocolate sauce	
<b>BANOFFEE PIE</b>	<b>4.5</b>
With Vanilla ice cream.	
<b>HOMEMADE APPLE TART</b>	<b>4.5</b>
French baked apple tart with vanilla ice cream	
<b>ICE CREAM</b>	<b>1.5</b>
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