



FOR THE TABLE & STARTER

CHARCUTERIE	14.5
Selection of 4 artisan cured meats with marinated olives and bread	
LABNEH V	5
Middle Eastern soft cheese with crisp flatbread	
JAPANESE FRIED CHICKEN	6
Tonkatsu chicken with homemade BBQ sauce	
SALT AND PEPPER CALAMARI	6.5
Crispy fried calamari rings with aioli	
MIXED OLIVES V GF	3.5
Mediterranean olives marinated with garlic and herbs	
HUMMUS WITH FLATBREAD V	5
FOCACCIA V	4
Toasted and served with herb aioli and black olive crumbs	

VEGETARIAN

THAI RED VEGETABLE CURRY V GF	11
With sweet potato, mange tout, mushroom, baby corn, red peppers, baby aubergine and steamed rice	
EGGS SHAKSHUKA V	8.5
Baked free range eggs, spinach, tomato and piquillo pepper sauce.	
FRESH RIGATONI PASTA V	10.5
With porcini mushrooms, goat's cheese and watercress	

FISH

FISH AND CHIPS	12.5
Haddock fillet in a light, crispy batter with mushy peas, tartare sauce and french fries	
MAPLE AND SOY GLAZED SALMON	14
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

BEEF BURGER	11.5
Chargrilled angus beef, red onion, pickled cucumber, Swiss cheese, lettuce, tomato with Union sauce	
CHICKEN BURGER	11.5
Chargrilled chicken breast marinated in Cajun spices, guacamole, Swiss cheese, cucumber and red onion with Union sauce	
VEGETARIAN BURGER V	10.5
Mushroom, quinoa, and black bean patty with lettuce, tomato, swiss cheese, pickled onion, and Union sauce	
FALAFEL WRAP V	10
Homemade falafel, hummus, carrots, pickled beetroot, onion and cucumber rolled in a tortilla wrap	

SALADS

Add calamari 3.5 chicken 3

CHICKEN CAESAR SALAD	11
Grilled chicken, romaine lettuce, parmesan, anchovies, croutons, soft boiled egg, and caesar dressing	
LEBANESE HARISSA SPICED CAULIFLOWER	9.5
Chickpeas, dried cranberries, kale, baharat, lemon, and a mint tahini dressing V GF	
UNION CHOP CHOP SALAD V GF	9.5
Lettuce, cucumber, mangetout, carrots, radish, avocado, peppers, fennel and ginger sesame soy dressing	

SIDES

ROASTED ROOT VEGETABLES WITH HONEY AND THYME	3.75
MUSHROOMS BRAISED IN WHITE WINE	4
FRENCH FRIES	3.75
GARDEN SALAD	3.75

UNION CLASSICS

CHICKEN TACOS	11
Slow cooked chicken with guacamole, jalapeno and chilli spiked sour cream in tortillas	
THAI CHICKEN CURRY GF	11.5
Chicken breast, sweet potato, mange tout, mushroom, baby corn, red peppers, baby aubergine and steamed rice	
SAUSAGE AND MASH	12
Wild boar and apple sausages with horseradish mash and red wine jus	
GYPSY EGGS	8.5
Baked free range eggs with chorizo, tomato and peppers.	
COTTAGE PIE GF	12.5
Made to Granny's recipe	
28 DAY AGED ANGUS RUMP STEAK GF	17
With garlic herb butter, fries and garden salad.	

PUDDINGS

CHOCOLATE BROWNIE	5
With vanilla ice cream and chocolate sauce	
BANOFFEE PIE	5
With Vanilla ice cream.	
HOMEMADE APPLE TART	5
French baked apple tart with vanilla ice cream	
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