



THE
UNION

ALL OUR FOOD IS FRESHLY PREPARED
AND COOKED IN OUR KITCHEN

SMALL PLATES

Salt and pepper calamari with wasabi
mayonnaise / 7

Potted beef, pickles, grain mustard
and toast / 8.5

Smoked mackerel pate with pickled
cucumber and sourdough / 8.5

Buffalo mozzarella, roasted red
peppers, basil and sourdough toast / 8

Soup of butternut squash, carrot and
coconut soup with toasted peanuts /
6.5

Jerk spiced crispy pork cheeks with
pineapple salsa and chipotle
mayonnaise / 7.5

SIDES

Fries 4 / sweet potato fries 4.5 /
cauliflower cheese 4.5 / garden salad 4

SPECIALS

Baked sea bream with curried
cauliflower mash and saffron coconut
sauce / 14.50

Turkey breast wrapped in prosciutto
with sage and sausage stuffing, all
the trimmings, cranberry sauce and
gravy / 14.50

LARGE PLATES

Thai red curry (chicken or
vegetable) with baby corn, mangetout,
mushrooms, peppers and steamed rice /
13

Wild mushroom and celeriac strudel
with roasted vegetables and beetroot
ketchup / 14.5

Caesar salad, with grilled chicken, bacon,
cos, parmesan, croutons and egg / 11

Burger of aged beef with, tomato,
pickles, Emmental, chipotle mayonnaise
in a brioche bun served with fries
(add bacon 1.5, jalapeno 1) / 13

Chicken burger, Cajun grilled chicken
breast with tomato, pickles, Emmental
and chipotle mayonnaise in a brioche
bun served with fries (add bacon 1.5,
jalapeno 1) / 12.5

38 day dry aged Rib eye steak with
chimichurri, fries, watercress / 25

DESSERTS

Selection of Jude's Ice cream / 5

Chocolate brownie with Ice cream / 5

Sticky toffee pudding, salted caramel
sauce and vanilla Ice cream / 6

Christmas pudding with brandy custard
/ 6

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

Allergen information is available upon request, please
inform your server before ordering. The preparation of
dishes containing allergens are prepared in the same
kitchen.