

Union Lunch Menu

SMALL PLATES

Kalamata and Halkidiki olives / Smoked almonds / Dried spicy corn nibs 4.5 each

Chorizo croquettes & smoked paprika aioli 7.5

Crispy polenta fried chicken & sriracha 8

Polenta crusted halloumi, buttermilk dressing, sweet chili sauce & pomegranate 8 (v)

Bang Bang cauliflower, sesame seeds & spring onion 7 (vg)

Crispy calamari & smoked paprika aioli 8

Beetroot and rosemary hummus, parsley oil, toasted seeds & pitta bread 6 (vg)

Hot roast smoked salmon, crushed avocado, soft-boiled free-range egg & toasted sourdough 9.5

SALADS

Grilled chicken Caesar salad, baby gem, crispy bacon, croutons, parmesan 13.5

Hot smoked salmon, new potato, pickled cucumber, peas, lemon & dill dressing, soft-boiled free-range egg &

crispy capers 13.5

Za'atar roasted cauliflower, new season kale, sweet potato, toasted seeds, pomegranate & tahini dressing

12.50 (vg)

CLASSICS & MAINS

Beer battered cod fillet, chunky tartar sauce, pea puree, fries 16

Thai yellow vegetable curry with turmeric, lime, ginger & coriander, jasmine rice 13 (vg)

+ *crispy chicken* 3

Aged beef burger, cream bun, Emmental cheese, red onion & cucumber pickles, fries 14.5

+ *treacle cured bacon* 2

30-day dry aged Hereford ribeye, grilled mushroom, confit tomato, green peppercorn butter & fries 27

Shakshuka, baked free range eggs, spinach in tomato red pepper sauce & sourdough 13 (v)

+ *chorizo* 2

SIDES

Skin on fries / sweet potato fries / Padron peppers & sea salt / garden salad / golden beet, kohlrabi & fennel slaw

4.5 (vg)

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.

Wine list and Drink menu

