

SMALL PLATES

- Soup of the day (vg option always available) /7
- Lime soy chicken, pickled daikon and carrot with a coconut & peanut butter sauce /8.75
- Falafel, Israeli salad, hummus, pickled chilli /8 (vg, gf)
- Chermoula aubergine, labneh, pickled beetroot, toasted seeds and sourdough /8.5 (v)
- Chorizo croquettes, smoked paprika aioli /8.25
- Fried halloumi, buttermilk dressing, sweet chilli, pomegranate /8.50 (v)
- Calamari, spring onion, coriander, smoked paprika aioli /8.75
- Crushed avocado, soft-boiled free-range egg, sriracha, toasted sourdough /8.5 (v, gf available) *add hot smoked salmon /3.5*

MAINS

- King prawn linguine with courgette, garlic butter and Aleppo chilli flakes /18.5
- Buddha bowl – Kale, pickled beetroot, cauliflower, miso butternut squash, edamame, black bean hummus, crispy chickpeas /15.5 (vg, gf)
- Caesar salad - grilled chicken, crispy bacon, croutons, parmesan /15.5
- Niçoise with roasted fillet of salmon, green beans, kalamata olives, boiled egg, new potatoes, sun blushed tomatoes, anchovies, dill and lemon vinaigrette /17 (gf)
- Thai yellow vegetable curry with turmeric, lime, ginger, coriander and jasmine rice /14 (vg, gf) *add crispy chicken /3.75*
- Burger - Aged beef, cream bun, Emmental cheese, red onion, pickles, fries /16 *add treacle cured bacon /2 sriracha /1 sweet potato fries /1*
- Beer battered cod fillet, tartare sauce, pea puree, fries /17.5
- 30-day dry aged flat iron steak, grilled mushroom, watercress, chimichurri and fries /24.50 (gf)

SHARING BOARDS

- Charcuterie board – Serrano ham, salsichon, chorizo and lomo with Union pickles, Borough sourdough /21
- Union board - chorizo croquettes, lime soy chicken, hummus and falafel, halloumi with buttermilk dressing sweet chili sauce and pomegranate and fries /21

SIDES

- Kalamata and Halkidiki olives /5 (vg, gf)
- Watercress, rocket, tomato & red onion salad /4.5 (vg, gf)
- Seasonal greens, chimichurri /5 (vg, gf)
- Padron peppers, sea salt /6 (vg, gf)
- Skin on fries /4.5 (vg, gf)
- Sweet potato fries /5 (vg, gf)
- Borough seeded sourdough, olive oil, peanut dukkah /4

PUDDINGS

- Purbeck ice cream /2.5 (gf)
- Purbeck sorbet /2.5 (vg)
- Affogato, Vanilla bean ice cream, shot of espresso /5
- Sticky toffee pudding, Vanilla bean ice cream, caramel sauce /7
- Chocolate brownie, Vanilla bean ice cream /7
- Profiteroles with pistachio cream /7

ALL OUR FOOD IS FRESHLY PREPARED AND COOKED IN OUR KITCHEN

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.