

**SMALL PLATES**

Turmeric hummus, chopped salad, chickpeas, pickled chilli, zaatar & pita /**7.5** (vg)

Fried chicken, soured cream, kimchi & watercress /**9** (Gf)

Charred greens, sundried tomato pesto, buffalo mozzarella, Pangrattato, pickled onion & Aleppo chilli /**8.75** (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**

Linguine with San Marzano tomatoes, baby spinach, capers, Grana Padano, chilli garlic oil & buffalo mozzarella /**14**

Crispy haddock tacos, red slaw, crushed avocado, smoked chilli coriander sauce, pickled jalapenos /**12**

Buddha bowl – Grilled artichoke, kale, pickled beetroot, sweet potato, edamame, hummus, chickpeas /**15.5** (vg, gf) *add falafel / 3, add grilled chicken / 4, halloumi/4*

Caesar salad - grilled chicken, crispy bacon, croutons /**15.5**

Niçoise with roasted fillet of salmon, green beans, kalamata olives, boiled egg, new potatoes, sun blushed tomatoes, dill and lemon vinaigrette /**17** (gf)

Thai yellow vegetable curry with turmeric, lime, ginger, coriander and jasmine rice /**14** (vg, gf) *add crispy chicken /4*

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 haddock 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 & Lomo with Union pickles, sourdough /**23**

Union board - Chorizo croquettes, crispy haddock goujons tartare sauce, turmeric hummus, pita, halloumi with buttermilk dressing sweet chili sauce and pomegranate & fries /**23**

**SIDES**

Sourdough, olive oil /**4**

Padron peppers, sea salt /**6** (vg, gf)

Kalamata and Halkidiki olives /**5** (vg, gf)

Garden salad with tomato, red onion, dill dressing / **4.5** (vg, gf)

Seasonal greens, chimichurri /**5** (vg, gf)

Quinoa tabouleh /**5** (vg, gf)

Skin on fries /**5** (vg, gf)

Sweet potato fries /**5.5** (vg, gf)

**PUDDINGS**

Jude's ice cream /**2.5** (gf)

Jude's sorbet /**2.5** (vg)

Affogato, Vanilla bean ice cream, shot of espresso /**5**

Sticky toffee pudding, Vanilla bean ice cream, caramel sauce /**7**

Homemade Chocolate brownie, Vanilla bean ice 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.