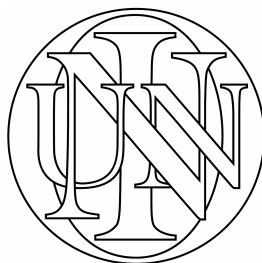


THE UNION CLUB



JANUARY V3

SNACKS

Rosemary focaccia (vg) 5.5

Nuts / olives / crisps (vg) 5.5 each

Buttermilk chicken skewers, Sriracha mayo 7.5

Mushroom arancini, truffle aioli 7.5

STARTERS

Welsh rarebit 8.5

Potted Cornish crab,
Melba toast (df) 14

Line-caught tuna tartare,
avocado, wasabi, sesame (df) 12.5

Deville kidneys on toast 10

Seasonal soup,
sourdough croutons (vg) 8.5

Roast vegetable quinoa bowl,
lemon harissa dressing (vg) (gf) 8.5

MAINS

Grilled chicken Caesar salad 16.5

Aubergine & chickpea tagine,
couscous, mint yoghurt (vg) 18.5

Pan-fried monkfish, saffron paella cake,
samphire, chorizo (df) 24

Pumpkin ravioli,
brown butter, pine nuts, sage 18.5

Grass-fed Hereford sirloin steak,
Bearnaise sauce (gf) 30

Dry-aged beef burger,
homemade ketchup & fries 18.5

Add blue cheese, cheddar or bacon 1.5
(Vegan option available)

SIDES

Grilled broccoli, chilli & garlic (vg)(gf) 6.75

Rocket & Parmesan salad (gf) 6.75

Beetroot, pumpkin & walnut salad (vg) 6.75

Hand-cut chips / fries (vg) 6.75

DESSERTS

Salted caramel chocolate cremeux,
coffee cream (v) 8.5

Treacle tart, Dorset clotted cream (v) 8.5

Sticky toffee pudding,
vanilla ice cream (v) 8.5

Seasonal sorbet (vg) (gf) & ice cream (v) (gf)
2.5 per scoop

Homemade chocolate truffles (v) 95p each

Affogato (v) (gf) 7.5

NEAL'S YARD CHEESE SELECTION

Devon blue, Pitchfork cheddar,
Ragstone goat 14.5

DIGESTIFS & FORTIFIED WINES

Amaro Montenegro 9

Barbadillo Manzanilla Sherry 7

Pedro Ximenez Triana Sherry 10

Taylor's Port 11

(v) vegetarian (vg) vegan (df) dairy free (gf) gluten free. An optional 12.5% service charge is added to the bill.
Please note that nuts, cereals, gluten and other allergens are present in our kitchen.
Menu descriptions may not include all ingredients. Please let the team know of any allergies or intolerances.