



SNACKS

Nuts / olives / crisps (vg) 5.5 each

Sourdough, butter & olive oil 5.5

Salt cod croquettes,
tartar sauce (df) 8.5

Welsh rarebit 8.5

Ham hock terrine,
homemade piccalilli, toast 10

Charcuterie board,
olives & focaccia 14.5

STARTERS

Watercress & spinach soup,
sourdough croutons (v) 8.5

Charred Hampshire asparagus,
blood orange hollandaise (v) 10

Sussex beetroot carpaccio, burrata,
ruby grapefruit & candied walnut (v) (ng) 10

Roasted cauliflower salad,
avocado, dukkah & tahini (vg) (ng) 10

Potted Devon crab,
melba toast 14.5

Grilled spatchcock quail,
anchovy, rosemary butter (ng) 12.5

MAINS

Roasted aubergine, pickled walnut salsa,
herb couscous & pomegranate (vg) 18.5

Pan-fried potato gnocchi,
peas, broad beans & preserved lemon (v) 18.5

Grilled line-caught tuna Niçoise,
Jersey Royals, tomato, soft egg & olives (ng) 18.5

Pan-fried sea bass, courgette & chickpea croquette,
roasted red pepper & almond dressing (df) 26

Braised Cornish lamb shoulder,
creamy polenta, salsa verde (ng) 26

Dry-aged Hereford sirloin,
chimichurri sauce (ng) (df) 30

The Union Burger,
homemade ketchup & fries 18.5

add Stilton, Cheddar or Bacon 1.5
(vegan option available)

SIDES

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

Burnt honey & cumin glazed carrots (ng) 6.75

Crushed Jersey Royals (vg) 6.75

Rocket & Parmesan salad (ng) 6.75

Hand-cut chips / fries (vg) (ng) 6.75

BLACKBOARD WINES

WHITE

Günther Steinmetz, Brauneberger Riesling 2025 36
Fresh & zippy with citrus, green apple & white peach notes.

RED

Mouchão Rafael Tinto 2022 38
Youthful & fresh, notes of red berries, dark fruit and chocolate

ROSÉ

Domaine Orenga de Gaffory Patrimonio 2021 38
Delicious, red berries such as strawberries & raspberries