



SNACKS

Nuts / olives / crisps (vg) 5.5 each

Sourdough, butter & olive oil (v) 5.5

Wild mushroom arancini,
lemon aioli (v) 6.5

Scotch egg,
homemade Piccalilli (df) 8.5

Charcuterie board,
olives & focaccia (df) 14.5

STARTERS

Leek & potato soup,
sourdough croutons (vg) 8.5

Welsh rarebit 8.5

Spiced cauliflower bites,
rose harissa & dukkah (ng) (vg) 8.5

Pear, endive & Stilton salad,
candied walnuts & sherry dressing (ng) 10

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

Chicken liver parfait,
homemade chutney, Melba toast 10.5

MAINS

Butternut squash & chickpea tagine,
preserved lemon & herb couscous (vg) 18.5

Fresh pappardelle,
portobello mushroom ragù, sage crumb (v) 18.5

Roast South Downs belly of pork,
braised red cabbage, apple cider jus 24

Pan-roasted cod, crushed new potatoes,
artichoke, lemon & caper butter (ng) 26

The Union Pie of the Day 20

Dry-aged Hereford sirloin steak,
hand-cut chips, Café de Paris butter (ng) 32.5

The Union Club burger,
homemade ketchup & fries 18.5

Add Stilton, Cheddar or smoked bacon 1.5
(vegan option available)

SIDES

Steamed seasonal greens (vg) (ng) 6.5

Rocket & Parmesan salad (v) (ng) 6.5

Hand-cut chips or fries (vg) (ng) 6.5

BLACKBOARD WINES

WHITE

A l'écart , Chenin Blanc , Clotilde Legrand. Saumur blanc. France

55

A beautiful white. Elegant, crisp, refreshing and jam-packed with bright orchard fruits, Organic and hand-harvested for guaranteed quality!

RED

Les Lezardières, Cabernet Franc, Clotilde Legrand Saumur Champigny, France

46

Fresh and fruity, both leafy and perfumed, clean and crunchy; this will see you from summer to autumn. Ask for it chilled on a hot day on the terrace, or room temperature when the temps drop.