

bistro union.

october 2025

snacks

comté gougères	5
smoked marcona almonds	6
gordal picante olives	6
padron peppers, sherry vinaigrette	5
saucisse-sec, cornichons	9
trout's roe blini, radishes & dill	6

plates

cauliflower soup, morel butter	12
burrata la latteria, spiced aubergine	14
maldon rock oysters, mignonette (3/6)	15/30
red mullet, 'escabeche'	15
rabbit & tarragon terrine, cornichons, mustard	14
chicken liver & foie gras parfait, brioche, chutney	15
beef tartare, paris browns, lovage mayo	15/30 (with fries)

large plates

semolina gnocchi, patty pan squash, sage butter	24
cornish brill, coco di paimpol, salsa verde	28
duck confit, montbeliard sausage, puy lentils, watercress	26
chicken a la crème, fondant potato, watercress	28
braised short rib 'provençale', orzo, persillade	29

to share

aged rare breed sirloin, chips, watercress, chimichurri sauce	80
whole dorset lobster, garlic butter, fries, green salad	60
cornish lemon sole, mouclade, fries	70

sides green salad, haricot vert, new potatoes, fries	5 each
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to finish

dark ale & chocolate pudding, cream	10
crème brûlée, thyme shortbread	10
raspberry and almond tart, crème fraîche	10
homemade ice creams & sorbets (per scoop)	4
selection of buchanan's cheeses, sourdough crackers	14

sweet wines

chambers rosewood, muscat rutherglen	9
château delmond sauternes	10
port, sandeman tawny 10 YO	14

water

vichy catalan (1ltr)	5.5
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