

bistro union.

sunday lunch.

snacks (6 each)

comté gougères
smoked marcona almonds
saucisse-sec, cornichons
padron peppers, sherry vinaigrette
trout's roe blini, heritage radish, dill

small plates

cauliflower soup, morel butter 12
burrata la latteria, spiced aubergine 14
3 maldon rock oysters, mignonette 15
seared tuna carpaccio, white peach, jalapeño, basil 15
chicken liver & foie gras parfait, chutney, warm brioche 15
beef tartare, paris browns, lovage mayo 15

large plates

semolina gnocchi, patty pan squash, sage butter 24
cornish brill, coco di paimpol, salsa verde 28

roasts

cornfed chicken supreme 28
aged rare breed sirloin 30

(all served with yorkshire pudding, roast potatoes, carrots, greens and gravy)

to finish

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