

# bistro union.

february 2026

## snacks

comté gougères	6
smoked marcona almonds	6
gordal picante olives	6
smoked haddock croquettes, chive mayo	6
saucisse-sec, cornichons	9
smoked cod's roe blinis, radishes & chives	6

## plates

beetroot soup, horseradish crème fraiche	12
burrata la latteria, castelfranco, blood orange, hazelnuts	15
maldon rock oysters, mignonette (3/6)	15/30
semi smoked salmon, avocado, lime, croutons	15
chicken liver & foie gras parfait, brioche, chutney	15
beef tartare, paris browns, lovage mayo	15/30 (with fries)

## large plates

red wine & radicchio risotto, gremolata	26
cornish cod, palourde clams, cavolo nero, seaweed butter	30
duck confit, montbeliard sausage, puy lentils, watercress	28
spatchcock quail, wild mushroom fricassee, fried polenta	28
rabbit leg korma, buttered almonds, coriander	29

## to share

aged rare breed sirloin, chips, watercress, café de paris butter	85
lemon sole, caper & prawn beurre noisette, fries	75
longland farm goose breast, potato rosti, watercress, pickled cherries	70

**sides** hispi cabbage, winter leaf salad, new potatoes, fries 5 each

## to finish

chocolate & praline tart, crème fraiche	10
spiced panna cotta, poached pear	10
sticky date pudding, butterscotch	10
homemade ice creams & sorbets (per scoop)	5
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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