

bistro union.



valentine's menu 2024

snacks (for the table)

comte gougères
maldon rock oyster, lime caviar, coriander

to start

burrata la latteria, fig, shaved truffle
or
sea trout tartare, citrus, radishes

to share

rare breed aged sirloin, beurre noisette hollandaise
or
cornish turbot, mussels, sea herbs
(both served with chips and buttered hispi cabbage)

to finish

island's chocolate delice
or
raspberry mille-feuille

3 courses £80



£1.50 cover charge is added to the bill for bread & unlimited water.
a discretionary gratuity of 12.5% will be added to the total bill.
all prices include VA