

Wine of the Month

Sichel Margaux 2022

A classic Bordeaux of Cabernet & Merlot where jammy red fruit dominate with an oaky finish.

125 ml gls £10

175 ml gls £12.50

250 ml gls £15

Bottle £43.95

THE Union Tavern

Pub & Dining

Set Two Course Dinner Menu £18.95

(Mon – Sat 5-6.30pm only)

NIBBLES

Garlic Bread £6.50 (v)

Marinated Greek Olives £6 (vg) - Hummus & bread £6.95 (vf)

STARTERS

Soup of the day (vg)

Grilled chorizo with crusty bread & balsamic

Poached pear, stilton and walnut salad with herb dressing

Mini salmon and haddock skewer with corn, chilli and tomato relish

Chickpea & herb falafels, hummus, aubergine babagunush & tahini (vg)

Oriental style duck spring roll with pak choi, hoisin & merin sauce +£2.00 supplement

Salt and pepper calamari, Asian salad and soy dressing +£3.00 supplement

Scotch egg with curried mayo +£1.00 supplement

MAINS

Pollock fillet with roasted peppers, aubergine, cherry tomatoes, kalamata olives & capers

Creamy chicken, mushroom and leek pie topped with puff pastry and honey glazed root veg

Vegan baked sweet potato with black beans and tomato ragout, guacamole and coconut milk (vg)

Gnocchi with butternut squash, globe artichoke, mushroom, golden beetroot and crumbled feta cheese (v)

Corn fed chicken supreme with boulangère potatoes, tenderstem broccoli, root veg liquor +£2 supp

“Steak Frites”, Hanger steak aka “the butchers cut”, French fries & chimichurri sauce +£4 supplement

Pressed shin of lamb, fondant potato with smoked baby beets, aubergine & jus +£6 supp

SALADS

Seared halloumi cheese and roasted pepper salad with cherry tomatoes, lettuce & the house dressing

Chicken Caesar salad with gem lettuce, cherry tomatoes, croutons, shaved Parmesan & Caesar dressing

PUB CLASSICS

“Fish & chips” Beer battered haddock fillet, triple cooked chips, minted mushy peas, tartar +£4 supplement

Union beef burger, triple cooked chips, tomato & salad +£2 supplement (add bacon, cheese or fried egg for £1.50)

Chargrilled chicken fillet burger with spicy guacamole, triple cooked chips, tomato & salad +£2 supplement

Roasted pepper and grilled halloumi ciabatta sandwich, triple cooked chips, petit salad (v) +£2 supplement

THE BUTCHERS CUT STEAKS

Our steaks are premium quality, 21 day matured beef. They come with a roast tomato & side

8 oz Fillet £33.95

Simply the most tender cut

10 oz Sirloin £28.95

A leaner cut than the ribeye but still with good flavour

Ribeye

A flavourful cut due to the marbling of fat

10oz £32.95

12oz £36.95

16 oz £45

Sides Triple cooked chips - French fries - Sautéed new potatoes - Baby gem Caesar salad

Sauces £2.25 Green peppercorn - Creamy Mushroom - Blue cheese butter - Red wine jus - Chimichurri

SIDES

Triple cooked chips £5 - Onion rings £5 - French fries £5 - Baby gem Caesar salad £5 – Tender stem broccoli £6.75

Parmesan & truffle oil Fries £6 - Sweet potato fries £6 - New potatoes £5 - Tomato & onion salad £5

All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have an allergy let us know before ordering, full allergen info is available. . Our cooking oil is genetically modified.

An optional 12.5% service charge will be added to your bill, which is shared amongst staff after tax