

# ALL DAY DINING MENU

## 11AM TO 11PM

### SMALL PLATES

Grilled Galician Padron Peppers, Crushed Sea Salt & Arbequina Extra Virgin Olive Oil (VG) (GF)	6
Ancient Greek Propyra, Santorini Fava Dip (VG)	7
DOP Apulian Burrata, Organic Isle of Wight Heritage Tomatoes, Arbequina Extra Virgin Olive Oil & Basil (V) (GF)	12
Epicerie Board, British Selection of Cured Meat & Cheese, Homemade Pear Jelly, Rye Sourdough	15
Roasted Tenderstem Broccoli, Homemade Tzatziki, Crispy Onion (V)	6
Pan Fried Scallops, Jerusalem Artichoke Pure, Crispy Onion	13
Pasteis De Bacalhau, Homemade Portuguese Style Salted Cod Fritters	9
Homemade Arancini, Wild Garlic & Cornish Yarg (V)	8
Rustic Chips, Rosemary Maldon Sea Salt (VG)	5

### GRAINS AND SALADS

Essex Grown Smoked White Quinoa, Sriracha Spiced Edamame & Wild Rocket, Organic Baby Topped Carrots, Pickled Red Radish, Crispy Onion, Fermented Apple Cider and Chervil emulsion (VG)	14
Ruby Red Roasted Beets, Pan Roasted Kentish Asparagus, Red Oak Leaves Lettuce, Toasted Pine Nuts, Vinagre De Coing & Cotswold Extra Virgin Cold Pressed Rapeseed Oil (VG) (GF)	14
Sweet Crispy Chickpeas Tabbouleh, 33m Below Italian Parsley & Mint, Tender-stem Broccoli, Semolina Cous Cous, Organic Lemon & Mustard Dressing (VG)	14
Jack-In-The-Green, Mung Beans, Purple Artichokes, Smashed Avocado, Curled Fennel, Wild Rocket, Organic White Miso-Lime & Coriander Dressing (VG) (GF)	14

### Add Protein

Grilled Vannamei Shrimps 8   Grilled Halloumi 5   Grilled Free-Range Chicken Strips 6   Baked Tofu 6

If you have any dietary requirements or food allergies, please let us know. However, please be aware that due to shared cooking & preparation areas, we cannot guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments.

Prices are inclusive of VAT. A 12.5% Discretionary service charge will be added to your bill.

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## LARGE PLATES

Miso Noodle Bowl, Oven Roasted Sesame Tofu, Garden Vegetables Broth, Organic Baby Topped Carrots, Spring Field Brassica and Pulled Green Jackfruit, Garnished with Fresh Chili & Garlic infused Kadoya Sesame Oil (VG) (GF)	16
The Gantry Burgster, Flame-grilled Scotch Aberdeen Dry Aged Angus Steak Burger, House Brioche Bun, East Village Honey Roasted Bacon, Fried Mayfield's Rich Yolk Egg, Cheddar Gorge, Caramelised Red Onion Relish & Tonka Beans Mayonnaise, Served with our Signature Sea Salt & Rosemary Rustic Chips	22
Tori Chicken "Gantzu" Steamed Long-grain Rice, Tonkatsu Curry Sauce, House Red Pickles	17
Roast & Pressed Shoulder of Lamb, Cremolate of Pearl Barley with Beurre De Baratte, Fresh Kentish Asparagus, Sun Drenched Italian Tomatoes, Pan Fried Dandelion Roots and Grilled Spring Onion	20
Vannamei Bay Prawns Bisque & Dorset Crab Tagliatelle, Thai Basil, Sweet Drop Cherry Tomato and Fresh Red Chili	18
Pan Fried South Coast Fillet of Coley, Crashed Salted New Potatoes, Braised Romanesco, Caramelized Shallot, Oven Roasted Beetroot and Salsa Verde	17

## SWEET TREATS

Homer's Treat, Raw East Village Honey & Ricotta Mousse, Phyllo Petals Crisps, Sweet Navelina Scent and Cinnamon (V)	11
Homemade Dark Chocolate Brownie, Whipped Salted Caramel Ganache, Bleiswijk Vanilla Ice Cream (V)	9
Lemon Blueberry Paleo Cheesecake, Organic British Blueberries, Raw Almonds, Whipped Coconut Yogurt (VG) (GF)	10
Kentish Raspberry Millefeuille, Crème Pâtissier a la Vanille, Toulouse Crystallized Violet Petals (V)	11

(V) Vegetarian

(VG) Vegan

(GF) Gluten Free

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