

# ALL DAY DINING MENU

11AM TO 10.30PM

## SMALL PLATES

Grilled Galician Padron Peppers, Crushed Sea Salt & Arbequina Extra Virgin Olive Oil (VG) (GF) (204kcal)	6
Yorkshire Green Pea Hummus, Toasted Sourdough Ciabatta (VG) (392kcal)	7
Greek Feta Spoon-drift, Sweet Grape Tomato Salad, Crispy Sourdough, Kalamata Extra Virgin Olive Oil & Wild Oregano (V) (443kcal)	12
Épicerie Board, British Selection of Cured Meat & Cheese, Homemade Pear Jelly, Rye Sourdough (907kcal)	15
Korean Style Crispy Organic Cauliflower Pops, Lingham's Chili Miso Glaze & Fresh Lime (VG) (GF) (162kcal)	6
Honey Sriracha Grilled Vannamei Shrimps, Roasted Celeriac Puree and Pineapple Salsa (GF) (172kcal)	12
Pasteis De Bacalhau, Homemade Portuguese Style Salted Cod Fritters (306kcal)	9
Homemade Arancini, Fresh Spinach, Green Garlic & Cornish Yarg (V) (220kcal)	8
Rustic Chips, Rosemary Maldon Sea Salt (VG) (418kcal)	5

## LARGE PLATES

Essex Grown Black N' White Quinoa, Benicarolo Roasted Artichokes & Sun-Drenched Italian Tomatoes, Arlecchino Peppers, Organic Wild Rocket, Fresh Lime Drops and Raw East Village Honey emulsion (VG) (GF) (296kcal)	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) (213kcal)	14

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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Durum Wheat Sicilian Couscous, Sweet Crispy Chickpeas & Moroccan Raisin, Thyme Roasted Grape Tomatoes and Fresh Cucumber with Organic Lemon & Mustard Dressing (VG) (375kcal) 14

Jack-In-The-Green, Mung Beans, Purple Artichokes, Smashed Avocado, Curled Fennel, Wild Rocket, Organic White Miso-Lime & Coriander Dressing (VG) (GF) (498kcal) 14

## Add Protein

Grilled Vannamei Shrimps (109kcal) 7 Grilled Halloumi (352kcal) 4 Grilled Free-Range Chicken Strips (162kcal) 5 Baked Tofu (170kcal) 5

## LARGE PLATES

Singaporean Laksa, Oven Roasted Sesame Tofu, Pulled Green Jackfruit & Thin Rice Noodles in Spicy Coconut Curry Broth, Garnished with Fresh Chili & Garlic infused Kadoya Sesame Oil (VG) (GF) (389kcal) 15

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 (1346kcal) 22

Ballotine De Poulet De Bresse, Coddled Young Hen Roll with Smoked Applewood Cheese on Supreme Velouté, Butter Braised Hand Pressed Potato Gnocchi, Grilled Mini Catalan Chorizo and 14-Month Aged Parmigiano Reggiano Shavings (717kcal) 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 (653kcal) 20

Venetian Classic Cuttlefish Ink Risotto, Slow Cooked Wild Caught Cuttlefish & Calamari, Al Dente Vialone Nano, Mantecato with PGI Olea Prilis Extra Virgin Olive Oil and a Toss of Pecorino Toscano (478kcal) 17

Pan Fried South Coast Fillet of Coley, Crashed Salted New Potatoes, Braised Romanesco, Caramelized Shallot, Oven Roasted Beetroot and Salsa Verde (576kcal) 17

## SWEET TREATS

Eton Crush, Elinor Fettiplace's Meringue, Handmade Whole Strawberries Conserve, St Ives Lemon Butter Rich Cream and Strawberry Dust (V) (GF) (282kcal) 9

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Burnt Honey and Dorado Macadamia Semifreddo, Green Frastuca Crunch & Salted Vanilla Court Biscuits (V) (306kcal)	9
Lemon Blueberry Paleo Cheesecake, Organic British Blueberries, Raw Almonds, Whipped Coconut Yogurt (VG) (GF) (538kcal)	10
Kentish Raspberry Millefeuille, Crème Pâtissier a la Vanille, Toulouse Crystallized Violet Petals (V) (438kcal)	11

(V) Vegetarian

(VG) Vegan

(GF) Gluten Free

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