

ALL DAY DINING

12:00 – 22:30

SMALL PLATES

Toasted sourdough bread (Vg) 289kcal EXV olive oil, balsamic	4
Corn crème brulee (Vg) (Gf) 304kcal Crispy herbs, pickled radish	7
Wild Mushroom falafel (V) 392kcal Buffalo yogurt dip	7
Apulian stracciatella cheese on Sicilian caponata (V) 498kcal Aubergines, bell peppers, courgettes, crispy sourdough, toasted pine nuts & love	10
Épicerie board 907kcal British selection of cheese and cured cuts, East Village honey, rye sourdough biscuits	15
Crispy cauliflower pops (Vg) (Gf) 192kcal Lingham's chili miso glaze, fresh lime	6
Gambas Mozambique (Gf) 272kcal Portuguese style pan-roasted prawns, paprika oil, cherry tomato, fresh garlic, roasted celeriac puree	12
Burnt pickled Cornish mackerel bouquet 306kcal Crispy filo pastry, pickled vegetables, Tonka bean mayonnaise	10

SALADS

Harvest fall medley (Vg) (Gf) 396kcal Red oak leaves, oven roasted Comice pear & butternut squash, walnuts, pumpkin seeds, organic dried cranberries, and raw unfiltered apple cider vinaigrette	14
Gobhi chana bound (V) 413kcal Spiced roasted cauliflower & roasted chickpeas, curly endive, red onion, julienne of carrot and cherry tomatoes, tossed in yogurt masala dressing with crispy onion	14
Jeweled Mediterranean cracked wheat (Vg) 595kcal Bulgur wheat, sun-drenched Italian tomatoes, long stem broccoli, fresh orange, and pomegranate seeds with a sprinkle of toasted pine kernels, and citronette	14
Jack-In-The-Green (Vg) (Gf) 578kcal Organic Mung beans, pulled green jackfruit, and smashed avocado, curled fennel, Italian wild rocket, and miso-lime coriander dressing	14

Add Proteins

Grilled Vannamei shrimps (109kcal) | 7
Grilled free-range chicken strips (162kcal) | 5

Grilled halloumi (352kcal) | 5
Baked tofu (170) | 5

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know. Prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.

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LARGE PLATES

Three mushrooms & Wiltshire black truffle stroganoff (Vg) (Gf) 489kcal Braised mélange of champignon chunks, pan fried wild mushrooms & boletus of the steppes in a plant-based cream gravy, Hasselback potato, and Wiltshire black winter truffle	16
The Gantry Burgster 1346kcal Scotch Aberdeen dry aged Angus steak burger, brioche bun, East Village honey-roasted bacon, fried rich yolk egg, vintage cheddar, caramelised red onion, Tonka bean mayonnaise with rosemary rustic chips and slaw	22
Crumb crisped chicken Dnipro 717kcal Carpathian cheese stuffed chicken roll, crushed sweet potatoes, winter spinach & pickled red onion with parsley sauce	17
Daube of beef 693kcal Slow-braised beef shin, caramelized chantenay carrots & silverskin onion on sweet parsnip pure, mulled wine reduction, toasted breadcrumb, and black kale crisps	20
Butterkin pumpkin risotto (V) (Gf) 588kcal Carnaroli rice mantecato with 14 months mature Parmigiano Reggiano & unpasteurized Jersey butter, saffron, wild mushrooms, and cavolo nero	17
Herbs crusted Shetland cod 576kcal Hasselback potato on Mole Amarillo, roasted tenderstem broccoli, crispy green plantain	18

SIDES

Roasted long-stem broccoli (V) 289kcal Homemade tzatziki, crispy onion	6
Rustic chips (Vg) 418kcal Rosemary, Maldon sea salt	5
Wilted spinach (Vg) (Gf) 538kcal Butter & garlic	5
Crashed sweet potatoes (Vg) (Gf) 438kcal EXV olive oil, Maldon sea salt	5

*Vegetarian (V)
*Vegan (Vg)
*Gluten free (Gf)

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