

# Dinner Menu

17:00 - 22:30

## SMALL PLATES

**Toasted sourdough bread (Vg) - 289kcal | 4**  
EXV olive oil, balsamic

**Wild Mushroom falafel (V) - 392kcal | 7**  
Buffalo yogurt dip

**Crispy cauliflower pops (Vg) (Gf) - 192kcal | 6**  
Lingham's chili miso glaze, fresh lime

**Épicerie board - 907kcal | 15**  
British selection of cheese and cured cuts, rye sourdough biscuits

**Apulian stracciatella cheese on Sicilian caponata (V) - 498kcal | 10**  
Aubergines, bell peppers, courgettes, crispy sourdough, toasted pine nuts & love

**Gambas Mozambique (Gf) - 272kcal | 12**  
Portuguese style pan-roasted prawns, paprika oil, cherry tomato, fresh garlic, roasted celeriac puree

## SALADS

**Harvest fall medley (Vg) (Gf) - 396kcal | 14**  
Red oak leaves, oven roasted Comice pear & butternut squash, walnuts, pumpkin seeds, organic dried cranberries and raw unfiltered apple cider vinaigrette

**Gobhi chana bound (V) - 413kcal | 14**  
Spiced roasted cauliflower & roasted chickpeas, curly endive, red onion, julienne of carrot and cherry tomatoes, tossed in yogurt masala dressing with crispy onion

**Jeweled Mediterranean cracked wheat (Vg) - 595kcal | 14**  
Bulgur wheat, sun-drenched Italian tomatoes, long stem broccoli, fresh orange, and pomegranate seeds with a sprinkle of toasted pine kernels and citronette

**Jack-In-The-Green (Vg) (Gf) - 578kcal | 14**  
Organic Puy lentils, pulled green jackfruit, and smashed avocado, curled fennel, Italian wild rocket, and miso-lime coriander dressing

## ADD PROTEINS

Grilled Vannamei shrimps - 109kcal | 7

Grilled halloumi - 352kcal | 5

Grilled free-range chicken strips - 162kcal | 5

Baked tofu - 170kcal | 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 | 16**

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

### **The Gantry Burgster - 1346kcal | 22**

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

### **Crumb crisped chicken Dnipro - 717kcal | 17**

Carpathian cheese stuffed chicken roll, crushed sweet potatoes, winter spinach & pickled red onion with parsley sauce

### **Daube of beef - 693kcal | 20**

Slow-braised beef shin, caramelized chantenay carrots & silverskin onion on sweet parsnip pure, mulled wine reduction, toasted breadcrumb, and black kale crisps

### **Butterkin pumpkin risotto (V) (Gf) - 588kcal | 17**

Carnaroli rice mantecato with 14 months mature Parmigiano Reggiano & unpasteurized Jersey butter, saffron, wild mushrooms, and cavolo nero

### **Herbs crusted Shetland cod - 576kcal | 18**

Hasselback potato on Mole Amarillo, roasted tenderstem broccoli, crispy green plantain

## SIDES

### **Roasted long-stem broccoli (V) - 289kcal | 6**

Homemade tzatziki, crispy onion

### **Wilted spinach (Vg) (Gf) - 538kcal | 5**

Butter & garlic

### **Rustic chips (Vg) - 418kcal | 5**

Rosemary, Maldon sea salt

### **Crashed sweet potatoes (Vg) (Gf) - 438kcal | 5**

EXV olive oil, Maldon sea salt

\*Vegetarian (V)

\*Vegan (VG)

\*Gluten free (GF)

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