

<b>Whiskey Sour</b> <i>Famous Grouse Whiskey, Fresh Lemon Juice, Sugar Syrup, Cocktail Cherry</i>	<b>£7.50</b>	<b>Gin Bramble</b> <i>Beefeater, Crème de Mure, Fresh Lemon Juice, Sugar Syrup, Frozen Berries</i>	<b>£7.50</b>
<b>White Peach Bellini</b> <i>Prosecco, White Peach Puree, Frozen Raspberry</i>	<b>£6.50</b>	<b>Fig Jam Caipirinha</b> <i>Cachaça, Fresh Lime Juice, Fig Jam, Brown Sugar Syrup, Frozen Fig</i>	<b>£7.50</b>

Onion soup with crispy sage and cheddar croutons [G][M][F][Ce]	£6.00
Deep fried squid rings with saffron and roasted garlic aioli [Mo][G][M][E]	£7.50
Hummus, black olive tapenade and babaganoush with warm flat bread [G][Se]	£6.95
Prawn salad with avocado, cherry tomatoes and spicy adobo chilli dressing [Mo][F]	£7.75
Mushroom tart with roasted red pepper pesto [M][G][E][Sd]	£6.25

Grilled halloumi skewers with homemade tomato chilli jam and mint salsa verde [M][Sd][S][Mu] £7.50/£10.50

Sweet potato, red pepper, apple and spinach strudel, creamy chickpea pesto sauce [G]	£12.50
Autumn quinoa salad with roasted butternut squash avocado, red onion, dried cherries and pumpkin seeds, cider vinegar and honey dressing [Sd][Mu] <i>suitable for vegans (add feta cheese £2.00) [M]</i>	£12.75
Spicy beef and peppercorn stew served with grilled polenta [Sd]	£14.75
Beer battered haddock with mushy peas, homemade tartare sauce and chips [M][G][E][Sd][F]	£14.50
Cod cheeks, lentils with mustard dressing and salsa verde [Ce][Sd][F][Mu]	£15.50
8oz beef burger, with spicy chipotle mayo and chips [G][E][M][Sd][Se][Mu] <i>(smoked bacon melted cheddar, lettuce, tomato, onion marmalade, pickles on sesame bun)</i>	£13.00
Chicken, leek and prosciutto gratin, mixed peas with herb butter [M][G][Mu][Ce]	£14.50
Flat iron steak with chimichurri, herb crusted tomato, chips [Sd][G]	£16.50
Stuffed belly of pork, sweet potato puree, sticky onion gravy [G][M][CE]	£15.50

Bread basket [G]	£3.00	Onion rings [G]	£2.90
Chips	£3.50	Mixed leaf salad [Sd][Mu]	£3.50
French beans with herb butter [M]	£3.50	Sweet potato chips	£4.50

Cheesecake with hazelnut and black sesame seed topping, plum compote [M][N][G][Se]	£5.95
Chocolate brownie with salted caramel ice cream [M][E][G]	£5.95
Apple and toffee crumble with vanilla ice cream [M][N][G]	£5.95
Scoop of Union ice cream [M][E][N] <i>(Dark Chocolate, Salted Caramel, Honeycomb or Vanilla Ice-cream or Mango. Passionfruit sorbet)</i>	£1.75
Cheese selection with chunky apple and walnut chutney, oat biscuits [M][G][N][Sd] <i>(Lincolnshire poacher, Colston Bassett, Ticklemore)</i>	£7.50

ALL TIPS GO TO THE STAFF

VAT included. A service charge of 10% will be added to all parties of 6 or more

Allergens Key

[C] Crustacean, [L] Lupin, [Ce] Celery, [N] Nuts, [M] Milk, [Mo], Molluscs, [E] Eggs, [Mu] Mustard, [F] Fish, [S] Soya, [P] Peanuts, [Sd] Sulphur Dioxide [G] Gluten, [Se] Sesame seed

## CHAMPAGNE & SPARKLING

	125ml	Bottle
NV Le Dolci Colline Prosecco Spumante Brut, Venezie, Italy	£5.50	£28.50
NV Lallier Champagne Brut, France		£48.00

## WHITE

	175ml	250ml	Bottle
Macabeo, Borsao, Spain 2017	£4.90	£6.30	£17.90
*Chardonnay, Soldier's Block, Australia 2017 (vegan)	£5.50	£7.50	£20.00
*Sauvignon Blanc, False Bay, South African 2017 (vegan)	£5.80	£7.80	£22.00
*Chenin Blanc, Liberty, Fair Trade, South Africa 2017	£5.80	£7.80	£22.00
*Vinho Verde, Quinta de Azavedo, Portugal, 2017			£24.00
*Picpoul de Pinet, La Croix Gratiot, France 2017			£25.00
*Viognier Mas La Chevaliere, La Roche, France 2017			£26.00
*Sauvignon Blanc, Moko Black, Marlborough, NZ 2016 (vegan)			£27.00
Albarino, La Val Orballo, Spain 2017 (vegan)			£29.00
Riesling Dry, Bischofliche DOM, Germany 2016 (vegan)			£31.00
Macon-Charnay, Reserve Personnelle, France 2017			£32.00
Patrizi Gavi Del Commune di Gavi, Italy 2016 (vegan)			£35.00

## ROSE

	175ml	250ml	Bottle
*Burlesque White Zinfandel, California 2016	£5.60	£7.60	£22.00
*Cotes du Rhone Les Cerisieres, France 2017 (vegan)	£5.80	£7.70	£23.00

## RED

	175ml	250ml	Bottle
Garnacha, Borsao, Spain 2016	£4.90	£6.30	£17.90
*Merlot, Terra Alta, Chile 2017 (vegan)	£5.50	£7.50	£20.00
*Shiraz Mataro Sixty Clicks, Australia 2017 (vegan)			£22.00
*Rioja, Artesa Organic, Spain 2016	£6.60	£8.60	£24.00
*Malbec Pablo y Walter, Mendoza Argentina 2017 (vegan)	£6.60	£8.60	£24.00
*Cabernet Sauvignon, Man with the Axe, Showdown, California, 2015 (vegan)			£24.00
*Chianti Prunatelli, Italy 2016 (vegan)			£25.00
*Nero d'Avola Poccamora, Sicily, Italy 2015			£25.00
*I Muri Primitivo, Puglia, Italy 2017			£26.50
*Carmenere Gran Reserva, Tabali Pedregoso, Chile 2014 (vegan)			£28.00
*Pinot Noir Seleni, Hawkes Bay, Marlborough NZ, 2017			£29.00
Fleurie, le Quartier du Cru Beaujolais, France 2016 (vegan)			£30.00
Cairanne AOC, Boutinot 'Les Six', France 2015 (vegan)			£33.00