

# Bistro Union

Bistro Union Charcuterie 8

Coombeshead Bread and Butter 3

Radish and Smoked Cods' Roe 4

Smoked Haddock Croquettes and Tartare Sauce 6

Dressed Cornish Crab Salad

Three Fried Regal Oysters with Green Chili Mayo

Late Summer Gazpacho with Watermelon, Olives and Feta

Duck and Chicken Liver Parfait, Apricot Chutney and Sourdough Toast

Salad of Endive, Pear, Walnuts and Watercress with Grapefruit and Blue Cheese Dressing

Classic Steak Tartare

Hand Cut Strozzapreti Pasta Vongole

BBQ Lake District Rump Steak with Chips and Peppercorn Sauce

Slow Cooked Lamb Shoulder for two people to share with Gratin Potatoes and Tenderstem

Confit Duck Leg with a Vinaigrette of Lentils, Smoked Bacon and Cavolo Nero

Roast Fillet of Hake with a Braise of Chickpeas, Chorizo and Squid, Wild Oregano and Fennel

Coconut and Vegetable Biryani (allow twenty minutes)

A Plate of Warm Brassicas and Charred Broccoli with Cashew Nut Hummus and Lovage

Chips 5

Buttered Seasonal Vegetables 5

Large Mixed Salad 4

Crème Caramel, Steeped Apricots

Lemon Meringue Tart

Hot Chocolate Fondant, Milk Ice Cream

Apple and Blackberry Crumble, Vanilla Ice Cream

Two Scoops of Ice Cream or Sorbet

A Plate of Cheese Garnished

Lunch 2 courses £20 / 3 courses £25

Dinner 2 courses £25 / 3 courses £30

## BU Dinner Classics

### Monday

Bubble and Squeak with a Fried Duck Egg and Piccalilli 12

### Tuesday

Bistro Union Fish Pie 16

### Wednesday

Whole Roast Chicken for the table to share  
(enough for three-four) – garnished 38

### Thursday

Pork Belly with Apple Sauce and Late Summer Slaw 18

### Friday

Baked Seabass, Fennel Salad and Roasted Lemon Cous Cous 25

### Saturday

Chateaubriand for two with Chips, Bearnaise and Watercress 60

### Sunday (Lunch)

Roast Beef and Yorkshire Pudding 20

*Please notify us if you have any food allergies.*

*A discretionary gratuity of 12.5% will be added to the total bill. All prices include 20% VAT.*