

# BISTRO UNION TERRACE

## SNACKS

- Sourdough, Whipped Brown Butter 3  
Ox Cheek and Spring Onion Croquettes, Wild Garlic Mayo (2) 4  
Spring crudités, Crème Fraiche and Anchovy Dressing 8  
Oysters Rockefeller (3) 10  
Sardinian Fennel Salami 6

## SMALL PLATES

- Wye Valley Asparagus Vinaigrette, Soft Boiled Quail's Eggs 10  
Salad of Broad Beans, English Peas, Preserved Lemon and Ricotta 7  
Bream Civiche, Blood Orange, Smoked Chilli and Almonds 8  
Vichyssoise of Jersey Royals and Garlic Leaf 5

## LARGE PLATES

- Ricotta Gnocchi with New Season Spring Vegetables - Peas, Broad Beans, Asparagus and Morels 25  
Secreta of Iberico Pork, Cooked Over Coals, Green Tomato Salad, Chimichurri 16  
Halibut Cooked 'en Papillote' with Seaweed Butter, Pepperonata and Jersey Royals 25

## DESSERTS

- Island Chocolate Tart, Candied Pecans, Milk Ice Cream 6  
Yorkshire Rhubarb and Pistachio Tart 5  
  
Cheeses from Buchanans, Chutney, Sourdough, Crackers 8

## 3 Courses £35