

UNioN Wine, Bar & Kitchen

S N A C K S

Sourdough baguette, e.v olive oil & roasted garlic 2 p.p

Salt cod croquette 3.5 each

Bread & dips; hummus & sundried tomato tapenade 10

Marinated olives 5

I N T H E B E G I N N I N G

Hake crudo, Bottarga, labneh, grapefruit & almonds 14

St. Tola goats curd, roast carrot, orange & dukkah 15

Free range pork terrine, foie gras, piccalilli & brioche 15

Kilmore Quay crab, sweet corn, pickled cucumber & avocado 17

A N D T H E N

Fillet beef, shallot, kalets, organic oyster mushroom, Parmesan fondue 41

Roast monkfish, smoked almond romesco, fennel & purple sprouting broccoli 34

Corn-fed chicken supreme, Alsace bacon, gnocchi, truffle 28

Fillet of cod, cauliflower, organic baby leek, butter sauce 30

S I D E S

Triple-cooked chips 6.00 / organic carrots 6.0 / organic greens 7.0

A N E N D I N G

Nantais gateaux; chocolate mousseline, Kahlua, coffee ice cream 12

2018 Borga 'Mire' Moscato Passito (red) 8.0

UNioN affogato; Frangelico, vanilla ice cream 9

Espresso Martini; Blackwater vanilla vodka, Blue Butterfly Espresso, Kahlua 14.5

Ice cream & wafers; sesame, orange & burnt toast ice cream 10

Callejuela Pedro Ximenez 10.0

Lemon meringue tart, mango sorbet 11

N.V. Chateau de Montifaud Pineau des Charentes 9.5

Selection cheeses, honey, chutney 17

2019 Monte Tondo 'Nettare de Baco' Recioto de Soave 9.0