UNioN: *Chef & Sommelier*

At UNioN our ethos is to source locally
And from small producers where
Possible. We have meaningful relationships with
Our suppliers and work alongside them
to bring organic, sustainable and high quality food
& wines to your plates and glasses.

Vincent Grace / Riversfield Organic Farm, Callan – vegetables
Tom Cleary Wexford - vegetables
Paul Barron, Thomastown - beef
Liam / Billy Burkes, Waterford –fish
Kai / Ronan's Fish Shop, New Ross –fish
Seagull Bakery, Tramore – baguettes
Gerry Walsh, Waterford – vegetables
Italicatessen- fresh truffles /oils
Simon - Artisan Foods
A Taste of Italy
Eli - Italicatessen

Seamus - Quintessential Wines
Anke - Vinos Tito
Richard -James Nicolson Wines
Paul - WineLab
Gerry - Liberty Wines
Charles - Nomad Wines
Brian - Cassidy Wines
Enrico – Grape Circus
Austin – Silex Wines
Killahora Orchards

O'Hara's Carlow Brewing Co., Carlow
Blue Butterfly coffee Waterford
(we serve only organic milk with our coffee & tea)
The Village Dairy / Milk- Co. Carlow

Valentine's Day Restaurant Menu
UNioN Wine, Bar & Kitchen

S N A C K S
Seagull baguette, burnt onion butter 3
Bread & dips; black olive tapenade, sun-dried tomato tapenade 10
Marinated olives 5

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

Smoked chicken & pork terrine, chicken liver parfait, Cumberland sauce & brioche 14

Tom Cleary organic broccoli, chestnut ganache & goats cheese 14

Kilmore Quay crab cakes, roast red pepper & organic leaves 15

A N D T H E N

Fillet beef, shallot caramel, mushroom duxelle, Parmesan fondue 44

Wild Irish venison, Jerusalem artichoke, organic January King cabbage, cherry 34

Tempura cod, triple-cooked chips, pea & basil & warm tartare sauce 29

Halibut, Alsace bacon & kalets, saffron & truffle 32

SIDES

Triple-cooked chips 7.0 | Parmesan & truffle chips 9 | Organic broccoli w| romesco 7.0 | organic kalets & smoked bacon 7.0

A N E N D I N G

Whiskey crème brûlée, streusel 10
Curatolo Arini 5 yr. Marsala Superiore Dolce 12.0

Dark chocolate pavé, vanilla ice cream 11
2018 Donnafugata 'Ben Rye' Passito di Pantelleria Sicily, Italy 18.5

Selection cheeses, local honey, chutney 17
LBV Kopke Port 10.0