**UNioN Wine Bar Menu**
**Dishes are will arrive as they are prepared

Marinated olives 6 | House roasted peanuts, garam masala, jalapenos 3

Seagull baguette, burnt onion butter 4 | Focaccia w| baba ganoush 12

Jamon Iberico 'Centario', sourdough 20 (100g)

Ardsallagh goats cheese, pistachio, beetroot & blueberry 15

Salt cod croquettes, lemon aioli 12

Organic carrots, za'atar & pistachio 12

Crevettes, garlic & chilli 16

Merguez sausages, carrot & roast onion 15

Kilmore Quay crab salad, tomato mousse & ramesco 18

Country style terrine, choucroute, pear & vanilla, pickled mustard, brioche 16

Wild mushrooms on brioche, Parmesan 14

Steak tartare, Parmesan 19

Charred courgettes, black olive, tomato concasse 12

Hand-rolled gnocchi, beef & fennel sausage tomato ragu 22

Hake goujons, tartare sauce 22

Overnight pork belly, spiced carrot & apple 18

Triple-cooked chips 7 | Parmesan & truffle chips 9

## A N E N D I N G

**Dark chocolate pavé, raspberry sorbet 12**
N.V. Chambers Rutherglen Muscat 9.5

**Wexford strawberry, pistachio streusel, honey & lemon foam**
2024 La Roulerie Coteaux du Layon Chenin Blanc 12.0

**Trifle; poached peach, apricot, passionfruit, almond sponge, white chocolate 12**
2016 Chateau Reiussec Sauternes Bordeaux, France 21.0

**Cheeseboard; truffle honey, UNioN chutney 16 or choice of one 10**
Delice de Bourgogne paired with Ferreira 'Dona Antonia' 20 yr. old tawny Port 13.5
Young Buck Blue paired with 2018 Offelly Vintage Port 15.0
Coolattin clothbound Cheddar paired with Justino's 10 yr. Malmsey Madeira 14.5