

SMALL PLATES

Beetroot hummus, dill, sesame, grilled pitta (vg) / **7.75**

Honey & sriracha glazed crispy chicken with Sichuan pepper, sesame, pickled purple radish, chive dip, (gf) / **9.5**

Roasted aubergine, tahini yoghurt, harissa crumb, pomegranate (v) / **8**

Greek salad, olives, pomegranate molasses, aged feta, croutons (v) / **8**

Chorizo croquettes with smoked paprika aioli / **8.75**

Fried halloumi, buttermilk dressing, sweet chilli, pomegranate (v) / **8.75**

Calamari with spring onion, coriander, smoked paprika aioli / **9**

Crushed avocado on sourdough, rose harissa, soft boiled free-range egg (v) / **8 add hot smoked salmon / 5**

MAINS

Steak and frites, aged rump steak, fries, chimichurri (gf) / **15.5**

Linguine with San Marzano tomatoes, baby spinach, capers, Pecorino, chilli garlic oil and buffalo mozzarella (v) / **14.5**

Tacos with red slaw, crushed avocado, smoked chilli sauce and jalapenos *With crispy haddock or spiced oyster mushroom (vg) / 12 add fries / 5*

Buddha bowl – Avocado, sweet potato, edamame, chopped salad, freekeh, aubergine, olives, pickled beetroot and red cabbage, five seeds (vg) / **15.5 add grilled chicken / 4.5 add halloumi / 4 add falafel / 3 add hot smoked salmon / 5**

Caesar salad - grilled chicken, crispy bacon, croutons, parmesan / **16**

Thai red vegetable curry with aubergine, sweet potato, baby corn, jasmine rice (vg, gf) / **14.5 add crispy chicken / 4**

Burger - Aged beef, cream bun, Emmental, red onion, pickles, fries / **17 add treacle cured bacon / 2 pickled jalapenos / 1 sweet potato fries / 1.5**

Beer battered haddock fillet, tartare sauce, pea puree, fries / **18**

Dry aged sirloin steak, mushroom, watercress, chimichurri, fries (gf) / **28.5**

Chicken schnitzel, smoky chipotle red slaw, Aleppo chilli, lemon (gf) / **16**

Grilled 10oz lamb gigot with chermoula, freekeh salad, minted salsa verde and harissa crumb / **21**

SHARING BOARDS

Charcuterie board - Serrano ham, salchichón, lomo, chorizo, Union pickles and sourdough / **23**

Union board - Chorizo croquettes, crispy haddock goujons, tartare sauce, beetroot hummus, grilled pitta, halloumi with buttermilk dressing, sweet chilli sauce and fries / **23**

SIDES

Seeded Sourdough, olive oil (vg) / **4**

Padron peppers, sea salt (vg, gf) / **6**

Kalamata and Halkidiki olives (vg, gf) / **5**

Chopped salad, oregano dressing (vg, gf) / **4.5**

Wilted spinach (vg, gf) / **5**

Skin on fries (vg, gf) / **5**

Sweet potato fries (vg, gf) / **5.5**

PUDDINGS

Hackney gelato (gf) / **2.5**

Hackney sorbet (vg) / **2.5**

Affogato, vanilla bean ice cream, shot of espresso (v) / **5**

Chocolate brownie, Vanilla bean ice cream (v) / **7**

Sticky toffee pudding, Vanilla bean ice cream, caramel sauce (v) / **7**

Baked cheesecake, mango and passionfruit coulis / **7**

ALL OUR FOOD IS FRESHLY PREPARED AND COOKED IN OUR KITCHEN

A discretionary service charge of 10% will be added to your bill. Service charge is divided across the entire restaurant team.

Allergen information is available upon request, please inform your server before ordering. The preparation of dishes containing allergens are prepared in the same kitchen.