

UNION

1350 - MONTALBERT

Lunch Menu

Pea and ham soup with a soft poached egg and croutons 9

Salad of endive, Fourme d'Ambert, candied walnuts, beetroot and pear 13

Cashew nut hummus with roasted vegetables, light curry dressing and lime 12 / 19

Beetroot cured salmon with pickled cucumber, horseradish, lovage and apple 12 / 19

Hand cut strozzapreti with a bolognese of guinea fowl and root vegetables 11 / 17

Salad of green beans and salsifies with a hazelnut and truffle pesto 10

Parfait of foie gras and chicken livers with chargrilled bread 14

Double baked Beaufort soufflé with leeks and mushrooms 17

Roast cauliflower with chickpeas, green olives, red onion and preserved lemon 16

Smoked haddock with crushed potatoes, leeks, a soft poached egg and grain mustard 21

Roast whole quail with wilted greens, hasselback potato and scorched pear 21

Baked potato with pulled pork cheeks, smoked onions and creme fraiche 17

Feuilleté of free range chicken, leeks and chanterelles with tarragon 19

Rum baba 8

Poached rhubarb with clementine 8

Bitter chocolate brownie with an orange cream 10

Rice pudding with marmalade and sloe gin 8.5

Tarte Tatin 9