

UNION SQUARE

BISTRO AND BAR AT THE  MARTINBOROUGH HOTEL

HORS D'OEUVRES / STARTERS

Fresh bread basket, Gladstone Olive Co. extra virgin olive oil & local Manzanillo olives 10.0

UNION SQUARE ANTIPASTI BOARD
Selection of pates, charcuterie, seafood, olives, served with baguette, USB pickles, relishes & sauces

for 2: 39.5
for 3: 55.0

Extra baguette 2pp

BRUSCHETTA: Prosciutto, bleu d'Auvergne, rocket, roast walnuts, sauvignon blanc vincotto drizzle 18.0

BRUSCHETTA: Roast tomatoes, mozzarella, toasted almonds, drunken golden raisins 18.0

French onion soup gratinée, sweet onions, beef stock, gruyere cheese croutons 17.0

Slow cooked Duck, parfait, brioche, artichoke chips 17.5

Roast scallops, golden raisins and caper muosseline, Lot 8 Yuko lemon olive oil 19.0

HOUSE-MADE PASTA, GNOCCHI, RISOTTO

Linguine, prawns, smoked salmon, chilli, parsley, lemon butter 29.5

Wild mushroom risotto, pinenuts, baby spinach, sage fritters **starter** 17.0
main 28.0

Braised lamb ragout, gnocchi parsienne, local manzanillo olives, parmigiana regiano 28.0

WEDNESDAY

***Beef & Burgundy Night 29.5**

Roast sirloin, braised button onions, bacon lardons, red wine sauce, + a glass of pinot noir or beer

THURSDAY

***Seafood Night 29.5**

Prawn paella, seared tuna salad, tempura fish, house-made tartare

SUNDAY

***Whole Roast Lamb Night 29.5**

Martinborough Station lamb, roasted beetroot with blue cheese & walnuts, potato gratin, button onions, jus

SIDE DISHES

Buttery mash 9 / 12

Sautéed Swiss brown mushrooms, sage, spring onion, parmesan, cream 8/13.5

Rocket parmesan salad, Gladstone Olive Co Sauvignon Blanc Green Apple Dressing 8/12

Hand cut chips 7/10

MAINS & GRILL

Classic cassoulet: confit duck, braised lamb, pork belly, garlic sausage, white bean ragout, brioche crumb 34.0

Angus Scotch fillet, porcini mustard, braised shin croquette, red wine sauce 35.0

Confit Duck leg, braised red cabbage, smoked bacon, currants, honey dukkah 35.0

Grilled pork cutlet, black pudding, caramelised apples, carrot & orange puree, sav blanc drizzle 32.0

Roasted fish of the day, Union Square bouillabaise with prawns, scallops, calamari, fennel broth 34.0

DESSERT

Pot au chocolate mousse duo: dark and white chocolate mousse, coffee ice cream 17.0

Vanilla creme brulee with poached rhubarb 17.0

Vanilla bean panacotta, spiced poached tamarillo, cinnamon donut 17.0

Apple tarte tatin, Granny smith sorbet, salted caramel sauce 17.0

Affogato: vanilla ice cream, Tia Maria, shot of espresso 13.0

CHEESE

26.5

with bread, crackers, grapes, chutney, relishes:
Fourme d'ambert - Blue Cheese from South West France

Bocage - Raw Milk Camembert from Normandy 3 Year

Aged Linkwater Cheddar from Blenheim

DINNER MENU