

UNION SQUARE

BISTRO AND BAR AT THE



MARTINBOROUGH HOTEL

Please let your server know of any allergies or intolerances

d - dairy free

g - gluten free

n - nut free

* denotes dish can be adapted on request

STARTERS

Fresh baked bread, Gladstone Olive Co. extra virgin olive oil, local Manzanillo olives d / g*	13
CHARCUTERIE BOARD (for 2) d* / g* / n Selection of cured meats, mustard fruits, house-made chutney, toasted bread	32.5
Bruschetta, roasted cherry tomato, bocconcini, balsamic, rocket, walnuts, olive soil d* / g* / n*	19
Bruschetta, salmon gravlax, drunken nanny goats cheese, roasted cherry tomato, caperberries d* / g* / n	19
Fresh seafood citrus ceviche, lime & rice wine dressing, salad of radish, green apple & daikon d / g / n	19.5
Duck parfait, housemade chutney, toasted brioche, olive soil g* / n	21

HOUSE-MADE PASTA, RISOTTO

All available as entree or main dish

Linguine, prawns, smoked salmon, chilli, parsley, yuzu cream sauce n	e 22 / m 33
Wild mushroom risotto, pinenuts, baby spinach, crispy sage d* / g / n*	e 20 / m 31
Creamy pappardelle, bocconcini, peas, green beans, rocket, parmesan d* / n	e 22 / m 33

MENU

WEDNESDAY

~ Beef & Burgundy Night ~ 45

This week's beef dish

+ a glass of red wine or a beer

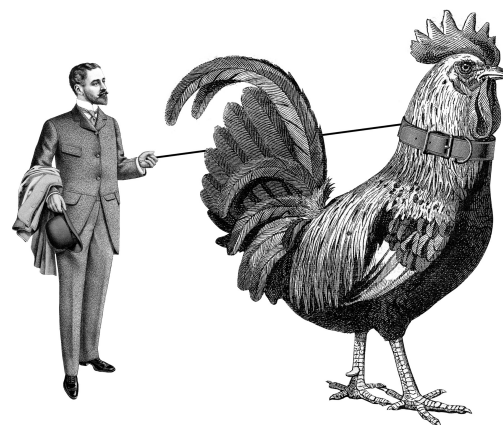
SUNDAY

~ Weekly Roast ~ 32.5

Locally farmed meat and accompaniments

SIDE DISHES

Buttered green beans, with fresh herbs, garlic & parmesan d* / g / n	12
Torn iceberg salad with ranch dressing, croutons, toasted almonds, pumpkin seeds d* / g* / n*	11
Caprese salad, red wine reduction, olive soil tomato, mozzarella, basil, EVO d* / g / n	9.5 / 13.5
Makikihi fries, ketchup, kewpie mayo d / g* / n	8.5 / 12



MAINS & GRILL

Crispy pork belly, fennel a la grecque, whipped drunken nanny goat's cheese, candied walnuts d* / g / n*	36
Angus beef fillet, confit beetroot, smoked bacon arancini, truffle custard, balsamic, red wine jus d* / g / n	37.5
Wagyu beef sausages, buttery mash, wholegrain mustard gravy g / n	26
Wagyu beef burger, buttermilk bun, piperade, kewpie mayo, beetroot relish, Makikihi fries d* / g* / n	25
Pot pie du jour, with garden salad and house-made pickle n	24
Pan roasted market fish, chickpea and turmeric puree, bok choy, poached currants, pinenut basil salsa d* / n*	36.5
Beer battered fish of the day, Makikihi fries, tartare sauce, slaw with almonds, tarragon & yogurt d* / g* / n*	28

DESSERTS 17

Selection of ice-cream and sorbets d* / g* / n*	
Cider parfait, apple beignet, almond crumb n*	
Warmed Tunisian orange cake, passionfruit and orange coulis, vanilla bean ice-cream	
Vanilla honey mint pannacotta, poached summer berry fruits, tuile biscuit g* / n*	
Affogato: espresso, vanilla bean ice-cream, petit fours, a shot of kahlua or frangelico or amaretto	
Trio selection of dessert truffles	7
Cheeseboard: selection of hard, soft and blue cheese, quince paste, chutney, fresh bread, crackers g* / n*	26