

The Union Rye

Our produce is sourced as much as possible from local or British suppliers and growers and our fish is caught by day boats. Please let our team know if you have any dietary requirements or to see our allergens menu. v – vegetarian, ve – vegan

Olives (ve) | Pickles and ferments (ve) | Smoked nuts (ve) | Marinated anchovies each 4
Curing Rebels charcuterie 9

Maldon Rock oysters

Shallot vinaigrette, lemon single 3.50 half doz 19

Soy, ginger, cucumber, dill single 4 half doz 22

Oxney, single-estate English sparkling wine 125ml 11

Salted cod croquettes, roasted pepper & walnut dip 9

Celeriac, lentils, tahini, sumac (ve) 8

Purple sprouting broccoli, smoked aubergine, preserved lemon, walnut (ve) 9

Citrus salad, watercress, sweet sherry dressing, salted sheep's ricotta (v) 9

Asparagus, almond sauce, pickled radishes, confit garlic, espelette pepper (v) 8

Mussels, Curing Rebels' nduja, red chicory, chive oil 21

Butterbeans, roasted squash, mushrooms, pine nuts (ve) 21

Whole mackerel, horseradish & parsley sauce, lemon 21

Hogget shoulder, grilled shallots, rosemary jus, baby leeks 24

16oz sirloin on the bone, soft herbs, capers, mustard *for two to share* 51

Rye & caraway sourdough, whipped butter, chive oil (v) 4

Maris Peer potatoes, rosemary salt (ve) 6

Seasonal greens, garlic oil (ve) 6

Roasted carrots, hot agave, caraway (ve) 6

Allwood Farm dressed leaves (ve) 5

Chocolate crèmeux, roasted hazelnuts, sea salt, olive oil (v) or (ve) 8

Bay & vanilla pudding, poached rhubarb, crushed biscuit 9

Basque cheesecake, orange marmalade, crème fraiche (v) 9

Ice cream & sorbet selection *please ask our team about our flavours* (v/ve) from 4

Irish coffee 7

English Cheese

Bowyers brie (v) | Brighton Blue (v) | Canterbury Cobble (v) each 4 three 10

St Tamás, Mad Late Harvest 2017, Tokaji, Hungary 100ml 8

All prices are in pound sterling. We do not add a service charge to your bill and 100% of voluntary tips go to our team.
Our menus are printed on recycled paper.