

# The Social Menu

## Small Plates

### SEMOLINA PUCCIA BREAD (V) - 610KCAL | 6

Nocellara EXV olive oil, balsamic vinegar of Modena I.G.P.

### MINI VEGETABLE SPRING ROLLS (VG) - 365KCAL | 9

Sweet chilli dip

### APULIAN BURRATA (V) - 443KCAL | 9

Urban farmed cherry tomato, EXV olive oil, oregano

### THAI STYLE CRISPY SQUID BITES (GF) - 438KCAL | 8

Lemongrass and green peppercorn dip

### SOUP OF THE SEASON | 8

### GAMBAS PIQUILLO - 326KCAL | 9

Spanish style prawns and sweet red peppers in garlic and olive oil with grilled sourdough

### BAKED WINSLADE CAMEMBERT (V) - 907KCAL | 9

East Village salted honey, grilled sourdough, rosemary and nut sprinkle

### ROASTED CAULIFLOWER (VG) - 392KCAL | 7

Wild rocket chimichurri, toasted pine nuts

## Large Plates

### BEEF RAGU' PACCHERI - 998KCAL | 16

Gragnano paccheri pasta in slow cooked beef shin ragu'

### HARLEQUIN PUMPKIN RISOTTO (VG) (GF) - 389KCAL | 15

Carnaroli mantecato with plant-based cheese, crushed chestnuts, crispy sage, Scottish Highlands wild red currants

### THE GANTRY BURGSTER - 1646KCAL | 22

Scotch Aberdeen dry aged angus steak burger, brioche bun, East Village honey, roasted bacon, organic duck egg, sharp cheddar, caramelised red onion, Perigord black truffle mayonnaise, rosemary rustic chips

### ROAST PRESSED CHICKEN PICCATA - 717KCAL | 17

Crispy free-range chicken, lemon-caper sauce, confit fondant potato, winter spinach

### GRASS-FED NORFOLK LAMB SHANK - 953KCAL | 22

Jersey Royals mash with beurre de baratte, honey roasted carrots and broccoletti, crispy shallots, minted gravy

### RED SNAPPER KARI IKAN - 772KCAL | 17

Stir fry rice noodle and kow choi, spiced creamy coconut broth, baby courgettes, chilli sambal and pickled fennel

## Sides

### BRITISH HERITAGE CARROTS (VG) (GF) - 204KCAL | 5

Crispy black kale, soy sauce, garlic sesame oil

### ORGANIC LONG STEM BROCCOLI (V) - 392KCAL | 7

Greek Tzatziki, crispy onion

### RUSTIC CHIPS (VG) - 418KCAL | 6

Garden's rosemary, Cornish sea salt

### MAC N' CHEESE (V) - 418KCAL | 6

Durum wheat shell pasta, Monterey Jack cheese sauce

\*Vegetarian (V) - \*Vegan (VG) - Gluten free (GF)

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know. Prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.

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