

Mains

Rib eye - £14.95 - Plenty of bite with an intense flavour that is happy on its own with chips as well as a sauce

Fillet - £16.95 - The nations favourite, tender and guaranteed to deliver

Fillet of Beef Wellington - 17.95 - Filet Steak topped with Mushrooms, Onions and Union Inn Chicken Liver Pate, wrapped in a Puff Pastry Case

Our chefs pride themselves on the food they cook, If you like what we are doing at the new look Union Inn please tell your friends and if there is something we could do better make sure you tell us.

That way we guarantee to try harder next time and that's our promise.!

Our steaks are served with your choice of potato, Herb grilled tomatoes and field mushrooms. We also offer the following homemade sauces £2.00

Au Poivre - Peppercorns and brandy reduced with red wine and a splash of cream.

'Cafe De Paris' - Spiced Herb Butter left to Melt over your steak

Red wine and mushroom - Red wine reduced with forest mushrooms and shallots. Finished with stock.

The Union Inn Burger £9.95

Homemade Scottish Beef burger topped with mature cheddar and bacon with hand cut chips

Shank of Lamb £14.95

Pan Seared and then Slow Braised with Rosemary & Shallots in a Rich Red Wine 'jus-Lie'.

Accompanied by 'Colcannon' Potato.

Sammy's Chicken Tagine £11.95

Sammy our Chef is proud to present a truly authentic homemade Tagine. Chicken breast cooked in a range of herbs and spices from his home country. Served on a bed of Rice just like him mum used to do!!

Stir fry Duck Breast with Sesame Noodles and Pak Choi £13.95

Pan seared Duck Breast served pink (let us know if you would like it cooked a little longer). Arranged on a Sesame seed and Pak Choi Noodle Bed with Hoi Sin Glaze.

Breast of Corn Fed Chicken with Wild Mushrooms & Baby Spinach Leaves £12.95

A Whole Chicken Breast wrapped around a 'Sauté' of Woodland Mushrooms and Baby Spinach Leaves. Poached with White Wine & Crème Fraiche

Grilled Sea Bass 'Choron' £13.95

Sea Bass Steak pan Seared and finished under the Grill.

Accompanied by, Asparagus & Tarragon Hollandaise Sauce

Portuguese Seafood Cataplana £15.95 - to Share £29.50

A traditional Portuguese Seafood Stew consisting of Prawns, King Prawns, Clams, Mussels, in a traditional white wine sauce, cooked and served in a Copper Cataplana dish.

Calves Liver with Bacon £13.95

Pan Seared Calves Liver served Just Underdone (let us know if you would prefer it cooked through) served on a Creamed Potato with Red Wine 'jus' & Grilled Bacon

Pasta Alfredo £9.95

White Wine & Cream Sauce with Chicken, Bacon & Mushrooms. Finished with Parmesan Cheese

Baked Salmon with Wilted Spinach & Home Dried Tomatoes £10.95

Salmon filet baked with Olive Oil, Dressed on a warm salad of spinach leaves and air dried Tomatoes

Woodland Mushroom Risotto with Thyme & Truffle Oil £10.95

Arborio Rice from Italy Cooked Slowly to release the delicate Flavours within. Finished with Forest Mushrooms

Goats Cheese & Walnut Tart £10.95

Crisp, Pastry Baked with Goats Cheese & Home Dried Tomatoes. Served on a Walnut & Roquet Salad.

Sides

Onion Rings

£2.25

Garlic Bread

£1.95

Potato Wedges

£2.75

Cheesy Chips

£2.50,

Sweet peas & bacon

Lardons

£3.00

All of our dishes are accompanied by Home cooked Seasonal Vegetables & Potatoes.

Prefer a salad? No problem please let your waiting staff know and we'll accommodate your request.