

UNION SQUARE

BISTRO AND BAR AT THE MARTINBOROUGH HOTEL



DINNER FROM 5PM

STARTERS

Warmed Olives & Almonds 14 [d/g/v/ve/n*]

Garlic Bread - fresh baked baguette with garlic & herb butter 18 [n/v]

Farmhouse Pâté - duck livers, red onion marmalade, cornichons, baguette 21 [g*/n]

Arancini - crumbed and lightly fried prawn & cheese risotto balls w tomato basil dip 18 [g/n]

Burrata - fresh mozzarella cheese w/ heirloom tomatoes, basil vinaigrette & dukkah 24 [v/g/n*]

Confit Duck Salad - blood orange salsa, mandarin & kumara puree, pomegranate glaze 24 [d/g/n]

Tuna Ceviche - pickled ginger & radishes, cucumber salad, yuzu dressing, coconut cream 23 [d/g/n]

Venison Carpaccio - pecorino romano, truffle aioli, rocket salad, balsamic reduction 23 [g*/n]

FROM THE GRILL

200g Beef Eye Fillet 45 [g/n] | *300g Beef Scotch Fillet* 50 [g/n] | *250g Pork Striploin* 36 [g/n]

- **Choice of one sauce or butter:** (extra sauce/butter 4)
béarnaise [g/n/v], peppercorn jus [g/n/v], garlic butter [g/n/v] or lemon & caper butter [g/n/v]
- **Choice of one side:** (extra sides 7)
french fries, mashed potatoes w/ jus, green beans or garden salad [see sides for dietaries]

MAINS

Pan Seared Snapper - hazelnut encrusted, nicoise salad [perla potatoes, green beans, olives, cherry tomatoes, basil vinaigrette], pickled asparagus 42 [g/d]

Prawn Linguine - courgettes, pecorino romano, cherry tomatoes, lemon oil & basil 36 [n/d]

Ratatouille - oven baked heirloom tomatoes, aubergine, courgette and capsicums in a tomato and basil sauce w/ oregano oil and a side salad 32 [n/d/ve/g]

Beer Battered Fish & Chips - fresh gurnard, salad, homemade tartare & lemon 32 [n/ d*/g*]

Beef Smashburger - cheese, lettuce, tomato, avocado mayo, burger sauce & fries 29.5 [n/g*/d*]

SIDES

French Fries w/ japanese mayo 13 [g*/v/n/ve*]

Green Beans - almonds, butter, pecorino romano 14 [g/d*/ve/n]

Garden Salad - vinaigrette 12 [g*/d/n/ve]

Mashed Potatoes - w/ jus 14 [g/n/v]

Dietaries: d=dairy free; g=gluten free; n=nut free; v=vegetarian; ve=vegan.
* dish may be adapted on request. Trace elements may be present.

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DESSERT MENU

DESSERTS

Vanilla Panna Cotta - stonefruit compote, almond praline 18 [g]

Pecan Pie - vanilla bean ice-cream, caramel sauce 18 [v]

Chocolate & Hazelnut Mousse - chantilly cream, feuilletine, amarena cherries 18 [g/v]

Ice-Cream & Sorbet Selection - 17 [v/g*/d*/n*]

Affogato - espresso, vanilla ice cream, biscotti & choice of liqueur 18

- *creme de cafe / frangelico / amaretto*

DESSERT COCKTAILS

Orange Mocha - hot chocolate, Cointreau, Creme de Cafe & whipped cream 16.5

Irish Coffee - sweetened coffee, Irish whisky, whipped cream 16.5

Espresso Martini - vodka, espresso, creme de cafe, butterscotch schnapps 18.5

DESSERT & FORTIFIED WINE

Brodie Estate Iced Pinot Noir - 2015, Martinborough 375ml btl 58

Johner Noble Riesling - 2017, Martinborough 375ml btl 60

De Bortoli Noble One - 2019, Australia 375ml btl 89

Mouton Cadet Sauternes - 2019, France 75ml gls 10; 750ml btl 90

Valdespino 'El Candado' PX Sherry - Spain 75ml 17

Quinta de la Rosa 10YR Tawny Port - Portugal 75ml 15

DIGESTIF / SINGLE MALTS

Mandarine Napoleon Infused Brandy - 16 | **Delord** 2002 - Armagnac 16

Camus Monbazillac Cask 2015 Cognac - 16 | **Bowmore** 12 YR - Single Malt, Islay 15

Bruichladdich 'Port Charlotte' - Single Malt, Islay 18 | **Benriach** 12YR - Single Malt, Speyside 14

Jura Seven Wood - Single Malt, Jura 17 | **Laphroaig** - Single Malt, Islay 16