

# SUNDAY MENU

**3 COURSES £36**

**2 COURSES £29.50**

**1 COURSE £23**

Artisan bread, salted butter

## STARTERS

Smoked mackerel parfait, wheaten bread, pickled shallot

Tuna tostada, whipped avocado, soy, sesame, chilli

Lamb köfte, harissa, yoghurt, pomegranate molasses

Crispy artichoke, wild garlic, lemon

Salt and chilli squid, Shu dressings  
(£4.5 surcharge)

## MAINS

Roast sirloin of beef, Yorkshire pudding, horseradish emulsion (served pink or well done)

Confit duck leg Kiev, creamed potato, red wine sauce

Roast chicken, hen of the woods, creamed potato, chicken pie

Roasted monkfish, caper butter, celeriac

Salt baked celeriac, crispy kale, smoked almonds

*All served with roast potatoes and seasonal vegetables*

Cauliflower cheese £5.25

## DESSERTS

Pavlova, burnt apple, crumble, cinnamon cream

Rhubarb and ginger pannacotta

Chocolate mousse, peanut, malt tuile

Vanilla ice cream, crushed honeycomb

Selection of Irish farmhouse cheese, chutney and crackers (£3.00 surcharge)

## DESSERT WINE

Sichel De-Classified Sauternes 2020  
Gls £7.50 ½ Btl £40.00

Brumont Chateau Bouscassé 'Les Larmes Célestes' Pacherenc du Vic-Bilh AC  
Gls £8 ½ Btl £47.00

Chateau d'Orignac Pineau de Charentes  
Gls £8.50

## Liquor coffee £10

### Irish Coffee

Bushmills, muscovado, coffee, cream

### Calypso Coffee

Tia Maria, coffee, cream

### Coffee Royale

Hennessy, muscovado, coffee, cream

*Service is not included; however, a discretionary 10% service charge will be added to parties of five or more*

*Please inform your server if you suffer from any food allergies*