

SAMPLE SUNDAY MENU

3 COURSES £36

2 COURSES £29.5

1 COURSE £23

Artisan bread, salted butter

STARTERS

Potato and leek soup, fried leek, cheddar scone

Chicken liver parfait, apple & chilli jelly, toasted sourdough

Conway farm asparagus, capers, hen's egg, lemon

Korean fried chicken, gochujang sauce, sesame

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

MAINS

Roast sirloin of beef, Yorkshire pudding, horseradish cream

Roasted cod, warm tartar sauce, crushed new potatoes, garden herbs

Breast of corn-fed chicken, sweetcorn, basil & ricotta

Tomato gnocchi, roasted summer vegetables, black olive

Rump of Irish lamb, new season peas & broad beans, pancetta, mint

Pork belly, potato gratin, cider raisins, cauliflower, black pudding

All served with roast potatoes and seasonal vegetables

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

DESSERTS

Chocolate creméux, coconut, mango, passionfruit

Peanut butter pot de crème, caramel ganache, raspberry

Pink pepper corn pannacotta, shortbread, strawberry,

Lemon meringue tartlet, blackberry sorbet, orange gel

Vanilla ice cream, toffee sauce, candied popcorn

Selection of European and Irish farmhouse cheese, chutney, artisan crackers £12

DESSERT WINE

La Fleur d'Or Sauternes AC 2012
Gls £7 ½ Btl £36.25

Black Elysium Muscat 2011
Gls £6.75 ½ Btl £30

Brumont Chateau Bouscassé 'Les Larmes Célestes' Pacherenc du Vic-Bilh AC
Gls £8 ½ Btl £46.75

Chateau d'Orignac Pineau de Charentes
Gls £8

Liquor coffee £9.5

Irish Coffee

Brown sugar syrup, whiskey, coffee, cream

Calypso Coffee

Tia Maria, coffee, cream

Coffee Royale

Hennessy, coffee, cream