

SUNDAY MENU

3 COURSES £36

2 COURSES £29.5

1 COURSE £23

Artisan bread, salted butter

STARTERS

Summer minestrone, pistou, focaccia

Chicken liver parfait, blackcurrant and raisin chutney,
Pain d'épices

Beetroot cured salmon, pickled vegetable, dill

Korean fried chicken, gochujang sauce, sesame

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

MAINS

Roast sirloin of beef, Yorkshire pudding, horseradish
emulsion

Pork belly, cannellini Ragù, summer greens, crackling

Breast of corn-fed chicken, hassleback, romesco, hispi
cabbage

Rump of Irish Lamb, Lamb shoulder, smoked black
garlic, burnt butter rösti, salsa verde

Roasted cod, curry puree, bombay potato, golden
raisin, sea herbs

Aubergine, pomegranate and herb cous cous, crisp
onion, dill

Roast halibut, seaweed butter sauce, summer
fricassee, lovage oil
(£5.00 surcharge)

All served with roast potatoes and seasonal vegetables

DESSERTS

Chocolate ganache, miso, hazelnut

Blueberry tart, yuzu, raspberry meringue

White chocolate cheesecake, strawberry,
elderflower

Lemon drizzle, lemon posset, pistachio and
raspberry

Vanilla ice cream, toffee sauce, candied popcorn

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

DESSERT WINE

La Fleur d'Or Sauternes AC 2012

Gls £7 ½ Btl £36.25

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

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