



Set Menu

Artisan sourdough and homemade wheaten bread, salted butter

Jerusalem artichoke and celeriac velouté, crispy skin and smoked olive oil

Foie gras and chicken liver parfait, date and earl grey puree, toasted sourdough

Korean fried chicken, gochujang sauce

Salad of radicchio and baby gem, mozzarella and blood orange, toasted pine nuts and blood orange dressing

Salt and chilli squid Salt and chilli squid, Shu dressings
(£2.5 surcharge)

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Corn fed chicken breast, creamed potato, chestnut puree, roast parsnip and truffle honey

Baked butternut squash, cashew ricotta, pickled walnut, heritage beetroot, cavolo nero, spiced pumpkin seeds (V)

Roast cod, cauliflower puree, roast cauliflower, guanciale and mushrooms

Braised blade of beef, horseradish and sourdough crumb, mushroom ketchup, potato croquette

10oz aged sirloin steak, Madagascan green peppercorn sauce, hand cut chips, rocket salad
(£5 surcharge)

Selection of side orders included

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Clandeboye yoghurt pannacotta, passionfruit, pineapple and mint

Crème caramel, golden raisins

Vanilla ice cream, crushed honeycomb

Chocolate fondant, orange, almond praline

£37

Please inform your server if you suffer from any food allergies

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