



SUNDAY MENU

3 COURSES £33

2 COURSES £27

1 COURSE £21

Mimosa **£10**

Artisan bread, salted butter

STARTERS

Jerusalem artichoke and celeriac velouté,
crispy skin, smoked oil

Foie gras and chicken liver parfait, date and Earl
Grey purée, toasted sourdough

Salad of orange and buffalo mozzarella, blood orange
vinaigrette

Korean fried chicken, gochujang sauce

Potato and wild mushroom croquettes, garlic
mayonnaise, Manchego

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

MAINS

Roast sirloin of beef, Yorkshire pudding, horseradish
cream

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

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

Baked Crown Prince pumpkin, cashew ricotta,
pickled walnut, heritage beetroot, cavolo nero
spiced pumpkin seeds

Roast Mourné lamb, garlic and rosemary, balsamic

Roast halibut, seaweed and smoked butter sauce
trout roe, chive and crushed potatoes (£4 surcharge)

*All roasts are served with duck fat roast potatoes,
gravy 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 fondant, blood orange, almond
praline

Clandeboye yoghurt panna cotta, passion fruit,
pineapple and mint

Spiced apple mille feuille, crème Chantilly, ice
cream

Coffee crème brûlée, orange and almond
biscotti

Rhubarb crumble, vanilla custard

Vanilla ice cream, crushed honeycomb

Selection of European and Irish farmhouse
cheese, chutney, artisan crackers
(£2.5 surcharge)

DESSERT WINE

La Fleur d'Or Sauternes AC 2012
Gls £6.5 ½ Btl £33

Black Elysium Muscat 2011
Gls £6.5 ½ Btl £26

Brumont Chateau Bouscassé 'Les Larmes
Célestes' Pacherenc du Vic-Bilh AC
Gls £7 ½ Btl £35

Chateau d'Orignac Pineau de Charentes
Gls £7.5

Liquor coffee £9

Irish Coffee

Brown sugar syrup, whiskey, coffee, cream

Calypso Coffee

Tia Maria, coffee, cream

Coffee Royale

Hennessy, coffee, cream

Russian Coffee

Vodka, coffee, cream