

SUNDAY MENU

3 COURSES £38

2 COURSES £31

1 COURSE £24

Artisan bread, salted butter

STARTERS

Chicken liver parfait, artichoke crisps, rhubarb jam

Lamb köfte, harissa, yoghurt, pomegranate molasses

Charred Conway Farm asparagus, wild garlic, cured egg yolk

Tuna tostada, whipped avocado, soy, sesame, chilli

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

Fillet of trout, watercress sauce, seaweed potatoes

Roast chicken, herb gnocchi, courgettes, chicken jus

Braised cauliflower, monk's beard, chilli, wild garlic

All served with roast potatoes and seasonal vegetables

Cauliflower cheese £5.5

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

Yorkshire rhubarb pavlova, hibiscus

Irish honey pannacotta, crumble, poached pear

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