

TO START

Soup du Jour, focaccia	7
Salt and Chilli Squid, SHU dressings	13
Fried Chicken, Kimchi, Yuzu Kosho mayo	11
Spiced Lamb Kofte, Labneh, Parsley, Sumac	12
Smoked Salmon, potato salad, horseradish, dill	13
Roasted Heritage Carrots, whipped goat's cheese, honey, pickled walnuts	10

MAINS

Roast Irish Chicken, Pomme Puree, Artichoke, Chervil	25
Fillet of Cod, Butter Beans, Kale, Celeriac	26
Aged Fillet Steak, Rocket Salad, Peppercorn Sauce, Hand Cut Chips	40
Roast Beef, Yorkshire Pudding, Seasonal Vegetables, horseradish	26
Wild Mushroom Strozzapreti, Truffle, Pecorino	22
Charred Cauliflower, Romesco, Smoked Leek, Dukkah	23

SIDES

Buttered Conway Farm Greens	5.75
Roast Potatoes	
Hand Cut Chips	
SHU Champ	

TO FINISH

Vanilla Ice Cream, Honeycomb	7
Chocolate and Orange Ganache, Toasted Oats	8
Apple Crumble Pavlova, Cinnamon Cream	8
Pistacchio and Cranberry Baked Cookie, Ice Cream	8
Vanilla basque cheesecake, forced Yorkshire rhubarb	9
Selection of Irish Farmhouse Cheese, Chutney, Artisan Crackers	12

Service is not included; however, a discretionary 10% service charge will be added to parties of 5 or more.

WINE OF THE MONTH

GLASS 12

BOTTLE 47.00

Martin Waßmer Spätburgunder Baden Pinot Noir 2023 (Germany)

Light, redcurrants, forrest fruits, cloves

SUNDAY SET MENU

2 Courses 29.00

3 Courses 34.00

TO START

Heritage Carrots, Whipped St Tola, Honey, pickled walnuts

Soup du Jour

Spiced Lamb Kofte, Labneh, Parsley, Sumac

MAINS

Roast Beef, Yorkshire Pudding, Horseradish (£3 Surcharge)

Fillet of Cod, Butter Beans, Kale

Roast Irish Lamb Rump, Mint Sauce