

SAMPLE SUNDAY MENU

3 COURSES £34

2 COURSES £28

1 COURSE £22

Artisan bread, salted butter

STARTERS

Curried parsnip velouté, apple, golden raisins

Chicken liver parfait, blood orange, toasted sourdough

Potato and cheese risotto, Coolattin cheddar, crispy potato skins

Korean fried chicken, gochujang sauce, sesame

Beef tartare, shiso dressing, oyster mayonnaise, toasted sourdough

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

MAINS

Roast sirloin of beef, Yorkshire pudding, horseradish cream

Roast cod, warm tartare sauce, crushed potato, crispy capers, dill oil

Roast Corn-fed chicken breast, caramelised parsnip puree, piccolo parsnips, truffle

Miso glazed baked aubergine, black rice, sauce vierge

Roast lamb, garlic and rosemary, balsamic

Roast halibut, creamed leeks, mushroom, guanciale, crushed potatoes (£5 surcharge)

All served with roast potatoes 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, pistachio, mint ice cream

Spiced berry and apple crumble, custard

Orange panna cotta, rum soaked raisins, praline

Salted butterscotch pot de crème, cocoa nibs, crème fraîche

Vanilla ice cream, crushed honeycomb

Selection of European and Irish farmhouse cheese, chutney, artisan crackers
(£4 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 £9.5

Irish Coffee

Brown sugar syrup, whiskey, coffee, cream

Calypso Coffee

Tia Maria, coffee, cream

Coffee Royale

Hennessy, coffee, cream

Russian Coffee

Vodka, coffee, cream