

Sample



SUNDAY MENU

3 COURSES £33

2 COURSES £27

1 COURSE £21

Mimosa **£10**

Artisan bread, salted butter

STARTERS

Potato & wild garlic velouté, sourdough croutons

Foie gras and chicken liver parfait, raspberry compote, toasted sourdough

Salad of baby gem & rocket, asparagus, pecorino & black pepper dressing

Honey & chilli glazed chicken thigh, Chinese leaf, Lime dressing

Corned beef croquette, remoulade, wild garlic Mayonnaise

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

MAINS

Roast sirloin of beef, Yorkshire pudding, horseradish cream

Roast cod, curried chickpea puree, tenderstem Broccoli, lemon oil

Corn-fed chicken breast, roasted red pepper & hazelnut, local asparagus

Miso glazed aubergine, black rice, sauce vierge

Roast lamb, garlic and rosemary, balsamic

Roast halibut, broccoli puree, fennel emulsion and crushed potatoes (£4 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

55% Chocolate tart, pistachio, salted caramel, crème fraîche

Lime posset, raspberry, mint, ginger biscuit

Mascarpone parfait, Gariguettes strawberries, almond and elderflower

Coconut rice pudding, alphonso mango, shaved coconut

Pistachio & olive oil sponge, lemon curd, vanilla ice cream

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