

SNACKS

Homemade Bread and Salted Butter	3.5/5.5
Marinated Olives	4.5
Smoked Gubbeen Goujeres	7

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

Fillet of Halibut, Thai Curry, Shaved Squash, Mussels	28
Roast Chicken, Pomme Puree, Artichokes, Chervil	25
Fillet of Cod, Butter Beans, Kale, Celeriac	26
Venison Loin, Cabbage, Beetroot, Pear, Black Pudding	30
Charred Cauliflower, Romesco, Smoked Leek, Dukkah	23
Wild Mushroom Strozzapreti, Tarragon, Truffle Butter	22
Hannan's Fennel Sausage, Wholegrain Mustard Sauce, Mash	20

PETER HANNAN MEATS:

Salt Aged Sirloin Steak 280g	38
Aged Fillet Steak 225g	40
Salt Aged Cote de Boeuf for two 1Kg	85
<i>Served with hand cut chips & Rocket & parmesan salad, Peppercorn, Bearnaise or Garlic Butter</i>	

SIDES

Winter Chicory Salad	Wilted Greens	5.75
Hand Cut Chips	SHU Champ	
Crispy Potatoes, Confit Garlic		

SEASONAL SIPS

Tom Collins	11.5
<i>Bombay Gin, Lemon, Sugar, Soda</i>	
Bee's Kiss	6.5
<i>Tanqueray 0%, Honey, Lemon, Tabasco</i>	

WINE OF THE MONTH

GLASS 10.00	BOTTLE 39.00
Mundaiz Rioja Crianza 2023, Spain	
<i>Red Currant, Spiced, Oaky, Vibrant</i>	

PRIX FIXE MENU

2 Courses 25.00	Add a Dessert for 6.00
<i>Available Tuesday to Friday 5:30-9:30, Saturday 4.30-6pm</i>	

TO START

Soup du Jour, focaccia
Fried Chicken, Kimchi, Yuzu Kosho mayo
Roasted Heritage Carrots, whipped goat's cheese, honey, pickled walnuts

MAINS

Hannan's Fennel Sausage, Wholegrain Mustard Sauce, Mash
Fillet of Cod, Romesco, Charred Leeks
Wild Mushroom Strozzapreti, Tarragon, Truffle Butter

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