

# 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
	38
	40
	85

### PETER HANNAN MEATS:

Salt Aged Sirloin Steak 280g  
Aged Fillet Steak 225g  
Salt Aged Cote de Boeuf for two 1Kg  
*Served with hand cut chips & Rocket & parmesan salad, Peppercorn, Bearnaise or Garlic Butter*

## SIDES

5.75

Winter Chicory Salad	Wilted Greens
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
<b>Mundaiz Rioja Crianza 2023, Spain</b> <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