

SUNDAY MENU

3 COURSES £36

2 COURSES £29.50

1 COURSE £23

Artisan bread, salted butter

STARTERS

Smoked mackerel parfait, wheaten bread, pickled shallot

Tuna ceviche, mole rojo, coriander, lime

Beetroot salad, whipped St. Tola, blood orange and fennel

Lamb kofte, harissa, yoghurt, pomegranate molasses

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

MAINS

Roast sirloin of beef, Yorkshire pudding, horseradish emulsion (served pink or well done)

Rump of Irish lamb, butter beans, pecorino, salsa verde

Roasted hake, crab tortellini, shellfish sauce, kale

Pumpkin pithivier, wilted greens, mushrooms

All served with roast potatoes and seasonal vegetables

Cauliflower Cheese £5.25

DESSERTS

Chocolate fondant, clementines, almond tuille

Pavlova, burnt apple, crumble, cinnamon cream

Vanilla ice cream, crushed honeycomb

Selection of Irish farmhouse cheese, chutney and crackers (£3.00 surcharge)

DESSERT WINE

Sichel De-Classified Sauternes 2020
Gls £7.50 ½ Btl £40.00

Brumont Chateau Bouscassé 'Les Larmes Célestes' Pacherenc du Vic-Bilh AC
Gls £8 ½ Btl £47.00

Chateau d'Orignac Pineau de Charentes
Gls £8.50

Liquor coffee £10

Irish Coffee

Bushmills, muscovado, coffee, cream

Calypso Coffee

Tia Maria, coffee, cream

Coffee Royale

Hennessy, muscovado, coffee, cream

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