

SNACKS

Homemade Bread and Salted Butter	3.5/5.5
Marinated Olives	4.5
Padron Peppers, Sea Salt	6
Spiced Lamb Croquettes, Harissa	7

TO START

Soup du Jour, focaccia	7
Salt and chilli squid, SHU dressings	13
Burrata, basil, Conway Farm courgettes, lemon	10
Foie Gras & Chicken liver parfait, sourdough	11
Kilkeel crab salad, tomato jelly, Thai basil, daikon	14
Heritage carrots, whipped St. Tola, dukkha	10
Seared wood pigeon salad, beetroot, hazelnuts	12

MAINS

Grilled monkfish tail, celeriac, brown butter, capers	26
Roast chicken, pomme puree, wild mushroom veloute	23
Fillet of cod, braised lentils, chorizo & padron peppers	24
Mourne lamb rump, onion puree, potato rosti, leeks	26
Portavogie prawn linguine, basil, confit tomatoes	26
Crown Prince squash, Keralan curry, yoghurt, broccoli	21

PETER HANNAN MEATS:

Salt Aged Sirlon Steak 280g	36
Aged Fillet Steak 225g	40
Salt Aged Cote de Boeuf for two 1Kg	85

Served with hand cut chips & Caesar dressed gem heart Peppercorn, Bearnaise or Garlic Butter

SIDES

Caesar Salad	Wilted Greens, Almonds
Roasted Root Veg, Sage	SHU Champ
Hand Cut Chips	Crispy Potatoes, Confit Garlic

SEASONAL SIPS

Pisco Sour	11.5
Pisco, Lime, Egg White, Angostura Bitters	
Bee's Kiss	6.5
Tanqueray 0%, Honey, Lemon, Tabasco	

WINE OF THE MONTH

GLASS 9.75	BOTTLE 37.00
Conviviale Primitivo 2023, Italy	
Bramble Fruit, Black Cherry, Plum, Sweet Spice	

PRIX FIXE MENU

2 Courses 27.00	Add a Dessert for 6.00
Available Tuesday to Friday 5:30-9:30, Saturday 12-5:30	

TO START

Soup du Jour, focaccia
Beetroot Salad, hazelnuts, labneh, endive
Salt and chilli squid, SHU Dressings (£5 surcharge)
Burrata, basil, Conway Farm courgettes, lemon

MAINS

Roasted chicken, creamed potatoes, wild mushroom veloute
Crown Prince Squash, Keralan Curry, Yoghurt, Broccoli
Flat Iron steak, hand cut chips, Bearnaise sauce (£5 Surcharge)
Fillet of Cod, braised lentils, chorizo, padron peppers

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