

# LUNCH MENU

## SNACKS

Homemade bread and salted butter	3.5/5.5
Marinated Olives	4.5

## STARTERS

Soup du Jour, focaccia	7
Salt and Chilli Squid, SHU dressings	13
Chicken liver and foie gras parfait, onion jam, toasted sourdough	11
Beetroot salad, labneh, chicory, blood orange	9
Smoked Chicken chopped salad, cucumber, chicory, gem lettuce, tahini and hazelnut cream	9/15

## MAINS

Breaded hake, chips, crushed peas and tartare sauce	20
Confit Duck leg, creamed cabbage, broccoli	17
Fennel and chilli sausage, creamed potatoes, wholegrain mustard	16
Irish mussels, curry and coriander, hand cut chips	15
6oz Peter Hannan's Sirloin, peppercorn sauce	22
Roasted pepper, wild mushroom paccheri, parmesan	18

## SIDES

Buttered Conway Farm Greens	5.75
Roast Potatoes	
Hand Cut Chips	
SHU Champ	

## TO FINISH

Vanilla Ice Cream, Honeycomb, Chocolate	7
Chocolate and Orange Ganache, Toasted Oats	8
Apple Crumble Pavlova, Cinnamon Cream	8
Pistacchio and Cranberry Baked Cookie, Ice Cream (allow 15 minutes)	8
Selection of Irish Farmhouse Cheese, Chutney, Artisan Crackers	12

## WINES OF THE MONTH

Beauvignac Picpoul de Pinet 2023 (France) Crisp citrus zest, pear & sea-breeze minerality	<b>GLASS 9.75</b>	<b>BOTTLE 37.00</b>
Martin Waßmer Spätburgunder Baden Pinot Noir 2023 (Germany) Light, redcurrants, forrest fruits, cloves	<b>GLASS 12</b>	<b>BOTTLE 47.00</b>

## SHU SANDWICHES

Open prawn sandwich, Marie Rose, wheaten bread	12
Roast beef and horseradish sandwich, rocket	13
Truffle cheese toastie, Dubliner cheddar	10
<i>add Soup du Jour for 5</i>	

## LUNCH SET MENU

**2 Courses 19.50**      **3 Courses 24.50**

## STARTERS

Roasted Beets, yoghurt, lambs lettuce
Soup du Jour

## MAINS

Confit Duck leg, creamed cabbage, broccoli
Irish Mussels, white wine, hand cut chips

## SWEETS

Affogato
Carrot Cake