

LUNCH MENU

SNACKS

Homemade bread and salted butter	3.5/5.5
Marinated Olives	4.5
Padron Peppers, Maldon Sea Salt	7

STARTERS

Soup du Jour, focaccia	7
Salt and Chilli Squid, SHU dressings	13
Chicken liver and foie gras parfait, onion jam, toasted sourdough	11
Heritage tomato panzanella, focaccia croutons, basil, white balsamic	10
Smoked Chicken salad, Green Goddess, gem lettuce	11/16

SHU SANDWICHES

Breaded fish finger sandwich, crushed peas, tartare sauce	12
Roast beef and horseradish sandwich, rocket	13
Truffle cheese toastie, Dubliner cheddar	10
<i>add Soup du Jour for 5</i>	

MAINS

Beer Battered Fish & Chips, crushed peas, tartare sauce	20
Confit Duck leg, creamed butternut squash, broccoli	17
Braised Mourne lamb shoulder, pomme puree, crispy kale	19
Charred aubergine, Keralan curry, garlic rice	16
6oz Peter Hannan's Sirloin, peppercorn sauce	22
Roasted pepper, wild mushroom paccheri, parmesan	18

SIDES 5.75

Rocket & Parmesan Salad
Crispy Potatoes, smoked chilli butter
Hand Cut Chips
SHU Champ

WINES OF THE MONTH

Beauvignac Picpoul de Pinet 2023

(France)

Crisp citrus zest, pear & sea-breeze minerality

GLASS 9.75

BOTTLE 37.00

Martin Waßmer Spätburgunder Baden Pinot Noir 2023

(Germany)

Light, redcurrants, forrest fruits, cloves

GLASS 12

BOTTLE 47.00

LUNCH SET MENU

2 Courses 19.50

3 Courses 24.50

STARTERS

Heritage Tomato Salad, Olives, Basil
Soup du Jour

MAINS

Confit Duck leg, butternut squash, broccoli
Breaded Fish Finger sandwich, crushed peas, tartare sauce

SWEETS

Affogato
Tart of the Day

DESSERTS

Vanilla Ice Cream, Honeycomb,	7
Dulce de Leche Fondant, Coconut Cream	8
Dark Chocolate Pot de Creme, Peanuts, Miso Caramel	8
Lemon Tart, Raspberry Sorbet	8
Selection of Irish Farmhouse Cheese, Chutney, Artisan Crackers	12