

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

Roast Irish Chicken, Pomme Puree, Artichoke, Chervil	25
Fillet of Cod, Butter Beans, Kale, Celeriac	26
Aged Fillet Steak, Gem Salad, Peppercorn Sauce, Hand Cut Chips	40
Roast Sirloin of Beef, Yorkshire Pudding, Seasonal Vegetables	26
Wild Mushroom Strozzapreti, Truffle, Pecorino	22
Hannans Chilli & Fennel Sausage, Wholegrain Mustard Sauce, Mash	20
Charred Cauliflower, Romesco, Smoked Leek, Dukkah	23

SIDES

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

TO FINISH

Vanilla Ice Cream, Honeycomb	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

WINE OF THE MONTH

GLASS 9.5

BOTTLE 35.00

Stickleback Shiraz, 2024, Australia

Blackberry, Smoky, Meaty, Chocolate

SUNDAY SET MENU

2 Courses 29.00

3 Courses 34.00

TO START

Heritage Carrots, Whipped St Tola, Honey, pickled walnuts

Soup du Jour

Spiced Lamb Kofte, Labneh, Parsley, Sumac

MAINS

Roast Beef, Yorkshire Pudding, Horseradish (£3 Surcharge)

Fillet of Cod, Butter Beans, Kale

Roast Irish Lamb Rump, Mint Sauce

TO FINISH

Vanilla Ice Cream, Honeycomb
Apple Crumble Pavlova, Cinnamon Cream
Chocolate and Orange Ganache, Toasted Oats