

SEASONAL SIGNATURES

Peartini	11.5
<i>Absolut Pear Vodka, Spiced Syrup, Lemon</i>	
Bramble Zero	6.5
<i>Tanqueray Zero, Blackberry, Raspberry, Lemon, Sugar</i>	

SHU

Sample Menu - Subject to Change

TO START

Soup du Jour	7
Salt and Chilli Squid, SHU Dressings	13
Heritage Tomatoes, burrata, melon & basil	10
Smoked Salmon, Caper Berries, Shallot, Wheaten	11
Crispy Pork Belly, Sesame Pickles, House Sriracha	12

MAINS

Miso Glazed Aubergine, Jasmine Rice, Pak Choi	
Portavogie Prawn Linguine, Garlic, Confit Tomato	20
White Wine	
Fillet of Cod, Warm Tartare Sauce, Crushed potatoes	30
Roast Beef, Yorkshire Pudding, All the Trimmings	24
Roasted Chicken, Sweetcorn Risotto, Pickled Mushrooms	22
Salt Aged Rib-eye, Gem Heart, Peppercorn Sauce, Hand Cut Chips	32

DESSERT

Blueberry Sponge, Vanilla Cream, Pistachios	7
Dark Chocolate Nemesis, Yogurt, Almond Praline	8
Tiramisu	8
Selection of Irish Farmhouse Cheese, Chutney, Artisan Crackers	12

SIDES

Gem, Caesar Dressing, Parmesan	5.75
Roast Potatoes	
Hand Cut Chips	
SHU Champ	

WINE OF THE MONTH

GLASS 9.75 BOTTLE 37.00

Beauvignac Picpoul de Pinet 2023, France
Fresh Citrus, Green Apple, Lemongrass, Sea Spray

SUNDAY SET MENU

2 Courses 27.00 3 Courses 32.00

TO START

Soup du Jour
Chicken Liver Parfait, Toasted Sourdough, Blackcurrant
White Bean Hummus, Pomegranate, Flatbread

MAINS

Roast Beef, Yorkshire Pudding, Horseradish
Roast Lamb Shoulder, Mint Sauce
Fillet of Cod, Warm Tartare Sauce, Crushed Potatoes

All Served with Roast Potatoes & Seasonal Vegetables

DESSERT

Vanilla Ice Cream, Honeycomb
Strawberry Eton Mess
Tiramisu