

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>	

TO START

Soup du Jour	7
Salt and Chilli Squid, SHU Dressings	13
Courgette and Tomato Tarte Fine, Whipped Goat's Cheese	10
Smoked Salmon, Caper Berries, Shallot, Wheaten Crispy Pork Belly, Sesame Pickles, House Sriracha	11 12

MAINS

Primavera Risotto, Pecorino, Peas, Broad Beans	20
Spaghetti Vongole, Clams, Portavogie Prawns, White Wine	30
Breaded Cod Kiev, Smoked Chilli Butter, Colcannon	24
Roast Beef, Yorkshire Pudding, All the Trimmings	24
Roasted Chicken, Caponata, Salsa Verde	22
Aged Rib-eye, Roasted Shallot, Peppercorn Sauce, Hand Cut Chips	32

DESSERT

Buttermilk and Vanilla Panna Cotta, Elderflower Gel, Feuille de Brick	8
Chocolate Mousse, Sesame Tuille, Raspberry Caramel	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	



Sample Menu - Subject to Change

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,
Golden Raisin
Courgette and Tomato Tarte Fine,
Whipped Goat's Cheese

MAINS

Roast Beef, Yorkshire Pudding, Horseradish
Roast Lamb Shoulder, Mint Sauce
Fillet of Salmon, Hollandaise,
Steamed Spinach

All Served with Roast Potatoes & Seasonal Vegetables

DESSERT

Vanilla Ice Cream, Honeycomb
Strawberry Eton Mess
Tiramisu

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