

SNACKS

Homemade Bread and Salted Butter	3.5/5.5
Marinated Olives	4.5
Smoked Gubbeen Goujeres	7

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
Sika Deer Tonnato, French Beans, Smoked Rapeseed Oil	14
Roasted Heritage Carrots, whipped goat's cheese, honey, pickled walnuts	10
Seared Orkney Scallops, Buttermilk Dashi, Dill	15

MAINS

Goan Monkfish Curry, Mussels, Tiger Prawns, Raita, Garlic Flatbread	30
Roast Chicken, Pomme Puree, Artichokes, Chervil	25
Fillet of Cod, Butter Beans, Kale, Celeriac	26
Thornhill Duck, Beetroot, Cherries, Hispi Cabbage, Duck Leg Rillettes	32
Charred Cauliflower, Romesco, Smoked Leek, Dukkah	23
Wild Mushroom Strozzapreti, Tarragon, Truffle Butter	23
Hannan's Fennel Sausage, Wholegrain Mustard Sauce, Mash	20

PETER HANNAN MEATS:

Salt Aged Sirloin Steak 280g	38
Aged Fillet Steak 225g	40
Salt Aged Cote de Boeuf for two 1Kg <small>Served with hand cut chips & Rocket & parmesan salad, Peppercorn, Bearnaise or Garlic Butter</small>	85

SIDES 5.75

Winter Chicory Salad	Wilted Greens
Hand Cut Chips	SHU Champ
Crispy Potatoes, Confit Garlic	

VALENTINE'S SIPS

Saint Valentine 11.5
<i>Absolut Raspberry, Chambord, Creme de Cacao, Grenadine</i>

Kir Royale 15
<i>Champagne, Creme de Cassis, Blackberry</i>

WINE SPECIAL

GLASS 12.00	BOTTLE 47.00
Spatburgunder, Pinot Noir, 2023 <i>Medium-bodied, Cherry, Raspberry</i>	

Valentine's Weekend Menu

2 Courses for £42 3 Courses for £50

TO START

Seared Orkney Scallops, Buttermilk Dashi, Dill
Sika Deer Tonnato, French Beans, Smoked Rapeseed Oil

MAINS

Goan Monkfish Curry, Mussels, Tiger Prawns, Raita, Garlic Flatbread
Thornhill Duck, Beetroot, Cherries, Hispi Cabbage, Duck Leg Rillettes

DESSERT

White Chocolate and Raspberry Heart, Brown Butter Crumb
Coffee and Kahlua Choux Bun, Vanilla Mascarpone