

Sample Graduation Menu

Homemade focaccia & Guinness Wheaten bread, Irish salted butter

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Soup du jour

Salt and chilli squid, SHU Dressings
(£4 surcharge)

Heritage Tomato panzanella, basil, white balsamic, olives

Smoked chicken salad, gem lettuce, green goddess, cucumber

Iberico Pork, romesco sauce, salsa verde

Stuffed Corn-fed chicken, creamed potatoes, summer greens

Fillet of Cod, crushed potatoes, confit tomatoes, capers

Braised Mourne Lamb Shoulder, potato rösti, spinach puree

Risotto primavera, aged pecorino, broad beans, summer peas

Peter Hannan's Sirloin, rocket and parmesan salad, hand cut chips, peppercorn
sauce
(Served pink or well done)
(£7 surcharge)

Served with seasonal potatoes and vegetables

Buttermilk Panna Cotta, strawberries, Caramelised Feuille de brick

Vanilla ice cream, honeycomb

Dark chocolate pot de crème, peanuts, miso caramel

Please inform your server if you suffer from any food allergies