

LUNCH MENU

SNACKS

Homemade bread and salted butter	3.5/5.5
Marinated olives	4.5
Padron peppers, Maldon sea salt	6

STARTERS

Soup du jour, focaccia	7
Salt and chilli squid, SHU dressings	13
Chicken liver parfait, raspberry gel, sourdough crostini	11
Buratta, white peach, tomato, toasted walnuts, basil	12
Chicken salad, green goddess, gem lettuce, cucumber	11
Aged beef tartare, saffron nduja, aioli, micro greens	12

MAINS

Duck leg, sweet potato purée, broccoli, red wine jus	17
Beer battered fish & chips, crushed peas, tartar sauce	18
Roast root vegetable & mixed grain salad, tahini	18
Fillet of halibut, potatoes, spinach, broccoli, champagne sauce, roe, tarragon	29
Braised Mourné lamb shoulder, pomme purée, charred broccoli, salsa verde, red wine jus	26
6oz salt aged sirloin, hand cut chips, peppercorn sauce	22
Roast aubergine, garlic hummus, pomegranate, crispy onions	19
Roast chicken, potato rosti, mushroom ketchup, broccoli, kale, red wine jus	23

STEAKS FROM THE GRILL

Salt aged sirloin 280g	38
Salt aged delmonico 280g	39
Aged fillet steak 280g	40

SIDES 5.75

Buttered summer greens
Hand cut chips
Crispy potatoes, smoked chilli butter
Rocket & parmesan salad
SHU champ

DESSERTS

Buttermilk panna cotta, strawberries, shortbread	8
Dulce de leche fondant, coconut cream	8
Vanilla ice cream, honeycomb	7
Chocolate pot de crème, peanuts, miso caramel	8
Tart of the day	7
Irish cheeses, chutney, crackers	12

DIGESTIFS

<u>Dessert Cocktails</u>	
Black Forest - Disaronno, cherry liqueur, crème de cacao, cream	12
Carajillo - Tequila, Licor 43, espresso, sugar, saline	11.5
<u>Liqueur Coffee</u>	9.5
Irish Coffee	
Baileys Coffee	
Coffee Royale	
<u>Dessert Wine</u>	

Brumont Chateau, Bouscassé 2022 (France)	
glass (50ml)	8.25
bottle (375ml)	48.5

Service is not included; however, a discretionary 10% service charge will be added to parties of 5 or more.
Please inform your server if you suffer from any food allergies or intolerances