

SUNDAY MENU

SNACKS

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

TO START

Soup du Jour, focaccia	7
Salt & chilli squid, SHU dressings	13
Burrata, peach, tomato, toasted walnuts, basil	12
Fried globe artichoke, lemon, aioli	8
Smoked chicken salad, green goddess, gem lettuce,cucumber	11
Chicken liver and foie gras parfait, onion jam, sourdough	11
Aged beef tartare, saffron nduja, aioli, micro greens	12
Tuna tataki, pickled shallots, wasabi, rocket	11

MAINS

Fillet of cod, fregola puttanesca, wilted greens, spinach, sweet potato	24
Roast aubergine, garlic, hummus, pomegranate, crispy onion	19
Roast beef, Yorkshire pudding, horseradish	26
Fillet of halibut, potato, broccoli, spinach, champagne sauce, roe, tarragon	29

STEAKS FROM THE GRILL

Aged fillet steak (225g)	40
Salt aged sirloin steak (280g)	38
Salt aged Delmonico (280g)	39

Steaks are served with hand cut chips, rocket & parmesan salad, peppercorn sauce

DESSERT

Vanilla Ice Cream, honeycomb	7
Buttermilk panna cotta, strawberries, shortbread	8
Irish cheeses, fig chutney, artisan crackers	12
Tart of the day	7
Dulce de leche fondant, coconut cream	8

SIDES 5.75

Buttered greens
Hand Cut Chips
Roast Potatoes
SHU Champ

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

WINE OF THE WEEK

Primordial Soup (South Africa, Red blend)

GLASS 8.00 BOTTLE 33

SUNDAY SIPS

Bloody Mary 11.5
Vodka, Mezcal, Tomato, Sriracha, Lemon (Mild,Med,Hot)

Clean Paloma 6.5
Clean Tequila, Lime, Agave, Schweppes Grapefruit Soda

SET MENU

2 Courses 30.00 3 Courses 35.00

TO START

Chicken liver & foie gras parfait, onion jam, sourdough

Burrata, peach, tomato, toasted walnuts, basil

Soup du Jour

MAINS

Roast beef, yorkshire pudding, horseradish (£3 surcharge)

Roast Mourne lamb shoulder, mint sauce

Corn-fed chicken, red wine jus

All Served with roast potatoes & seasonal vegetables

DESSERT

Chocolate pot de creme, peanut, miso caramel

Vanilla ice cream, honeycomb

Buttermilk panna cotta, strawberries, shortbread