SUNDAY MENU

SNACKS

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

TO START

Soup du Jour, focaccia	*7*
Salt & chilli squid, SHU dressings	*13*
Whipped feta, beetroot, pickled apple, hazelnut, dill oil, sourdough croutons	*9.95*
Baked Saint-Marcellin cheese, truffle honey, sourdough	*9.95*
Korean fried chicken, gochujang, spring onion, sesame	*9.95*
Foie gras & chicken liver parfait, pickled walnut & fig ketchup, sourdough	*11*

MAINS

Roast aubergine, white bean cream, pomegranate, crispy onion	*19.95*
Roast beef, Yorkshire pudding, horseradish	*27*
Seabass, goan coconut curry, prawns, coriander, sticky jasmine rice	*19.95*
Beer-battered haddock, crushed peas, tartar sauce, hand-cut chips	*19.95*

STEAKS FROM THE GRILL

Salt aged sirloin steak (280g)	*39*
Steak frites, peppercorn sauce	*23*

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

SIDES *5.95*

Buttered greens

Hand Cut Chips

Roast Potatoes

SHU Champ

SIP INTO SUNDAY (All £11.50)

Elderflower spritz - St Germain, prosecco, soda, lemon

Rhubarb & Ginger Fizz - Rhubarb gin, ginger ale, lemon

Irish Apple Mule - Irish whiskey, apple, ginger beer, lime

Bloody Mary - Vodka, tomato juice, lemon Worcestershire, tabasco (mild, med, hot)

SET MENU

2 Courses 33.00 3 Courses 39.00

TO START

Soup du Jour

Whipped feta, beetroot, pickled apple, hazelnut, dill oil, croutons

Korean fried chicken, gochujang, spring onion, sesame

MAINS

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

Roast Mourne lamb shoulder, mint sauce

Turkey, ham, stuffing, cranberry sauce, red wine jus

All Served with roast potatoes & seasonal vegetables

DESSERT

Tart of the day

Vanilla ice cream, honeycomb

White chocolate & raspberry caramelised pastry

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