3-COURSE SET MENU

Homemade focaccia & Guinness wheaten bread, salted Irish butter

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Soup of the day, focaccia

Foie gras & chicken liver parfait, pickled walnut ketchup, sourdough

Whipped feta, beetroot, pickled apples, hazelnuts, dill oil, sourdough croutons

Korean fried chicken, gochujang, spring onion, sesame

Salt & chilli squid, SHU dressings (£4.00 surcharge)

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Seabass, Goan coconut curry, prawns, sticky jasmine rice, coriander

Crispy pork belly, cauliflower purée, cider-soaked raisins, potato rösti

Aubergine, white bean cream, sage, pumpkin seeds, balsamic

Chicken Milanese, lemon, confit garlic & herb butter, rocket & pecorino salad

Peter Hannan's salt-aged sirloin steak, hand-cut chips, rocket & pecorino salad, peppercorn sauce (served pink or well done) (£7.00 surcharge)

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Vanilla ice cream, honeycomb

Chocolate pavé, mango sorbet, citrus

Espresso crème brûlée, orange & almond biscotti

Selection of Irish cheeses, chutney, crackers (£4.00 surcharge)

Please kindly inform your server if you suffer from any food allergies/intolerances