

SAMPLE AUTUMN EVENING MENU



SNACKS

Artisan sourdough and homemade wheaten bread	3/4
Casablanca olives	3.5
Spicy Padrón peppers	4
Italian pork meatballs	4
Portavogie prawn arancini, spiced pepper mayonnaise	4

STARTERS

Clandeboyce Estate venison tartare, truffled egg yolk, toasted sourdough, Ligurian olive oil	8
Cream of sweetcorn soup	5
Foie gras and chicken liver parfait, Armagh apple and chilli jelly, toasted sourdough	8
Goats cheese panna cotta, confit tomatoes, black pepper tuile, basil oil	7.5
Salt and chilli squid, Shu dressings	10
Risotto of beetroot, walnuts, horseradish crème fraîche	7.5

MAINS

Salt-aged lamb fillet, crispy globe artichoke, girolles, broad beans, rosemary, balsamic and garlic	23.5
Halibut fillet, stir-fried Asian vegetables, prawn arancini, coconut and shellfish velouté	24.5
Slow cooked blade of beef, mushroom purée, potato croquette	17.5
Corn-fed chicken, risotto of sweetcorn and tarragon, roasting juices	16.5
Roast hake, broccoli purée, creamed potato, lemon and fennel emulsion	17.5
Crispy globe artichoke, girolles, broad beans, tenderstem broccoli, truffle emulsion	13
Conchiglioni, Drumbeig tomatoes, cumin, spinach, parmesan, Ligurian olive oil	12

STEAKS

Aged sirloin 280g	25
Fillet steak 250g	31
<i>All served with hand cut chips, choice of sauce; Madagascan green peppercorn, red wine and thyme, smoked chilli butter</i>	
Add garlic Portavogie prawns	5

SIDES

Buttery champ	4
Hand cut chips	4
Tenderstem broccoli, lemon dressing, almonds	4
Salad of fennel, rocket, pecorino, pine nuts	4

DINE WITH WINE

STARTERS

Cream of sweetcorn soup
Goats cheese panna cotta, confit tomatoes, black pepper tuile, basil oil
Foie gras and chicken liver parfait, Armagh apple and chilli jelly, toasted sourdough
Clandeboyce Estate venison tartare, truffled egg yolk, toasted sourdough, Ligurian olive oil

MAINS

Slow cooked blade of beef, mushroom purée, sourdough and thyme crust, red wine sauce
Crispy globe artichoke, girolles, broad beans, tenderstem broccoli, truffle emulsion
Caramelised pork belly, cauliflower fritter, burnt apple purée
Roast hake, broccoli purée, lemon and fennel emulsion

Two courses for two people 45
(Also available for larger parties)

Add a bottle of wine 10

Giesen 2017
Sauvignon Blanc, (New Zealand)

Carmen Premier Reserva 2018
Cabernet Sauvignon, (Chile)

*Available for dinner Monday to Saturday
(Friday- Saturday available in Shubar only)
until November 22nd*

SHARING SPECIALS

Roast monkfish tail for two, sautéed mushrooms, new potatoes, garlic, lemon and tarragon butter	50
Roast Chateaubriand for two, hand cut chips, salad and a choice of sauces	50
Add garlic Portavogie prawns per person	5