

# 4-11-4

## SAMPLE LUNCH MENU



### SNACK SELECTION

Artisan sourdough and homemade wheaten bread	£3/£4
Nocellara del belice green olives	£3.5
Spicy Padrón peppers	£4
Italian pork meatballs	£4
Chorizo, potatoes and olives	£4

### STARTERS 4

Warm salad of smoked mackerel, potato, fennel	
Risotto of broccoli and Crozier Blue	
Roast beetroot soup, blood orange and pomegranate yogurt	
Salt aged beef tartare, truffled egg yolk, toasted sourdough, Ligurian oil	
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Salt & chilli squid, Shu dressings	£10

### MAINS 11

Fishermans pie	
Crispy duck confit, beetroot and rhubarb chutney	
Conchiglioni pasta, button mushroom, celery, wild garlic, Comté	
Venison and red wine ragu, linguine, parmesan	
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Peter Hannan's sirloin, hand cut chips, green peppercorn sauce	£23.5
Corn-fed chicken, seared cabbage, lentils, sherry vinegar, chicken juices	£13.5
Clandeboyne wood pigeon, date and Earl Grey blue flower puree, beetroot	£13.5

### SIDES 4

Buttery champ	
Hand cut chips	
Roast vegetables, honey and thyme	
Salad of fennel, rocket, Pecorino, pine nuts	
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New potatoes, chive butter	£4

### APERITIFS

#### SHU 75

Tanqueray gin, lemon juice, elderflower cordial, prosecco	£9
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#### Kilmegan Sparkling Apple Juice

Fresh from Dundrum!	£3.75
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#### Blood orange lemonade

Fresh blood orange juice, lemon, sugar, topped up with soda (Non alcoholic)	£3.5
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#### Head Smasher

Icelandic Mountain vodka, (Game of Thrones) lemon, coriander, pineapple purée, rich syrup	£9
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#### Aperol Martini

Grappa, Aperol, lemon, lemon sherbet, prosecco	£9
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### PUDDINGS 4

Apple and pecan crumble, vanilla ice cream	
Lemon tart, Italian meringue, basil ice cream	
Blood orange sponge, citrus curd, honey gelato	
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Petit fours	£5/9

*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.*