

SAMPLE EVENING MENU



SNACKS

Artisan sourdough and homemade wheaten bread	£3/£4
Nocellara del Belice green olives	£3.5
Smoked Marcona almonds	£3
Spicy Padrón peppers	£4
Wild mushroom arancini, truffle emulsion	£4

A LA CARTE

Seasonal soup	£4.75
Foie gras and chicken liver parfait, Armagh apple and chilli jelly, toasted sourdough	£7.5
Bittersweet salad of chicory, radicchio, blood orange, apple, pomegranate, candied walnuts	£7.5
Crispy monkfish, tartare sauce	£8.5
Salt and chilli squid, Shu dressings	£9
Ewing's smoked salmon, buckwheat blini, horseradish cream cheese, lemon oil	£8
Roast curried cauliflower, chickpea, spinach and almond salad, minted yoghurt	£8
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Beef bourguignon, creamed potato, roast shallot and smoked bacon	£16.5
Roast stone bass, chestnut and thyme risotto, purple broccoli	£17.5
Himalayan Salt Aged Sirloin, hand cut chips, wild mushroom and truffle butter	£26.5
Roast monkfish, Jerusalem artichoke, sauté potatoes, chestnut mushrooms	£23
Roast corn fed chicken, creamed potatoes, chasseur sauce	£16
Clandeboyne wild pigeon, beetroot, celeriac, juniper and sherry cream	£17.5
Truffle gnocchi, roast beetroot, kale, sprout flowers, celeriac, wild mushroom butter	£12.5
Roast lamb rump, chickpea and lentil curry, yoghurt and pomegranate molasses	£19.5

SIDES

Buttery champ, Hand cut chips, Mixed salad, shallots and herbs, Roasted honey glazed winter root vegetables	£3.5
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Selection of European and Irish farmhouse cheeses, artisan biscuits and pear chutney	£8.5
Valrhona chocolate fondant, fennel and rosemary salted caramel, Clandeboyne yoghurt gelato	£6.5
New season blood orange trifle, tonka bean custard, pistachio	£6.5
Yorkshire forced rhubarb rice pudding, ginger crumb	£6.5
Millefeuille of Muscat poached pear, passion fruit cream	£6.5
Vanilla ice cream, crushed honeycomb	£6.5

SET MENU

CHANGES WEEKLY

2 COURSE - £19

3 COURSE - £23

Set Menu available Monday to Friday 5.30-9.30pm & Saturday 5.30-6.15pm. Only available for parties of 7 or less.

Spiced butternut squash soup, blood orange chantilly

Beignets of skate, fennel salad, ravigote sauce

Risotto of curried chicken, sultanas, apple

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Cod, herb crust, purple broccoli

Confit duck leg, caramelised onions, parmentier potatoes, chorizo

Caramelised pork belly, black pudding, green beans, apple

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Lemon posset

Stewed rhubarb, vanilla ice cream

Local Young Buck cheese, rye crisp bread, chutney

WINES OF THE MONTH

El Tidon Savignon Blanc 2015 (Spain)

El Tidon Tempranillo Cabernet Syrah Merlot 2014 (Spain)

£17 each

Service is not included; however a discretionary 10% service charge will be added to parties of six or more.

Please inform your server if you suffer from any food allergies.