



RESTAURANT : BAR : CLUB

Graduation 2019

Homemade malted wheaten bread, Artisan sourdough, butter

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Seasonal soup

Foie gras and chicken liver parfait, Armagh apple and chilli jelly, toasted sourdough

Salad of mozzarella, peaches, rocket, almonds

Shu fishcake, curried mayonnaise, pickled fennel, radish

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Slow cooked blade of beef, English asparagus, mushroom purée, potato croquette

Roast courgette, Jersey Royals, beetroot, olive and chilli dressing

Corn-fed chicken, courgette and basil purée, creamed potato

Roast hake, English asparagus, crushed Jersey Royals, gremolata

Crispy pork belly, spiced apricot purée, potato terrine, pickled mustard seeds

Peter Hannan's sirloin steak, hand cut chips, Madagascar green peppercorn sauce
(£6.5 surcharge)

Selection of side orders included

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Lemon and elderflower posset, macerated strawberries, natural yogurt

Valrhona chocolate slice, almond crumble, honey gelato

Raspberry mousse, mint granita, dulcey

Vanilla ice cream, crushed honeycomb

Lunch - £23.5

Dinner - £30.5

Please inform your server if you suffer from any food allergies

Service is not included, however a discretionary 10% service charge will be added to parties of five or more