

SAMPLE EVENING MENU



SNACKS

Artisan sourdough and homemade wheaten bread	£3/£4
Casablanca olives	£3.5
Smoked Marcona almonds	£3
Spicy Padrón peppers	£4
Spicy Italian pork meatballs	£4
Spiced pumpkin seeds	£3

A LA CARTE

Seasonal soup	£5
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
Smoked eel, salt baked beetroot, homemade ricotta, dried olives	£8
—	
Beef bourguignon, creamed potato, roast shallot, smoked bacon	£16.5
Roast cod, chickpeas, smoked paprika, piquillo pepper, cumin, coriander	£17.5
Himalayan salt aged sirloin, hand cut chips, wild mushroom and truffle butter	£26.5
Loin of monkfish, black rice, lemon, chilli, coriander seeds, fennel, beetroot	£23
Roast corn-fed chicken, fried polenta, seared baby gem, wild garlic	£16
Roasted artichokes, artichoke purée, fried kale, cumin, Jerusalem artichoke pickle	£12.5
Rare breed Jacob lamb, wild garlic gnocchi, peas, shiitake marmalade	£19.5

SIDES

Buttery champ, Hand cut chips, Mixed salad - shallots and herbs, Roasted honey glazed winter root vegetables, Steamed jasmine rice	£3.5
—	
Selection of European and Irish farmhouse cheese, artisan biscuits and pear chutney	£8.5
Valrhona chocolate fondant, fennel and rosemary salted caramel, Clandeboye yoghurt gelato	£6.5
New season blood orange trifle, tonka bean custard, pistachio	£6.5
Vanilla crème brûlée	£6.5
Baked meringue, forced rhubarb, ginger custard	£6.5
Vanilla ice cream, crushed honeycomb	£6.5

5-10-5 MENU

CHANGES WEEKLY

Available Monday to Thursday 5:30-9:30pm Friday & Saturday 5:30-6:15pm.

STARTERS £5

Ham hock and red lentil soup
Beignets of cod, lemon mayonnaise
Crispy beef croquette, smoked mushroom ketchup
Salad of green beans, shallots, purple broccoli, red wine vinegar

MAINS £10

Slow cooked lamb shoulder, peas, wild garlic, spring onions
Stuffed field mushroom, spinach, poached egg, truffle and mushroom butter, purple broccoli
Duck confit, pickled red cabbage, parsnip purée
Roast cod, lentils, chive and ginger dressing

PUDDINGS £5

Forced English rhubarb and custard tart
Chocolate parfait, hazelnut crumb
Crozier Blue cheese, rye crisp bread, pear chutney

WINES OF THE MONTH

Waka Taua Sauvignon Blanc 2015 (New Zealand)	Btl £18 Carafe £12
Ropiteau Pinot Noir 2014 (Chile)	Btl £18 Carafe £12

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.