

Sample

SNACKS

Olives **£4**

Artisan sourdough, tapenade **£3/£5**

LUNCH A LA CARTE

Button mushroom velouté,
tarragon oil & truffled mascarpone **£5**

Foie gras and chicken liver parfait, fig chutney
toasted sourdough **£6**

Salt and chilli squid, Shu dressings **£10**

Korean fried chicken, gochujang sauce **£6**

Salad of roasted autumn vegetables,
sage and rosemary vinaigrette. **£5**

Crostini of braised beef, horseradish cream,
pickled mustard seeds **£6**

Braised blade of beef, sourdough crumb,
mushroom ketchup, crispy potato, pickled walnut **£15**

Halibut, sweetcorn purée, charred corn
and crushed potatoes **£24**

Cornfed Irish chicken, creamed potato,
mushroom purée, seared baby leeks **£14**

Miso glazed aubergine, black rice, sauce vierge **£12**

Crispy pork belly, baked Delicia pumpkin,
pumpkin purée, sage beurre noisette and
toasted seeds **£16**

Aged sirloin 280g **£27**
Served with hand cut chips, rocket salad,
Madagascan green peppercorn sauce

SIDES **£4**

Shu champ

Hand cut chips

Seasonal vegetables, beurre noisette,
toasted almonds

Smashed baby potatoes, garlic and caper
butter

Rocket and parmesan salad

Desserts **£5**

Chocolate fondant, dulce de leche ice
cream

Lemon posset, shortbread biscuit

Baked apple parfait, spiced apple and
maple caramel

Local blackberry sorbet and compote,
elderflower, Clandeboye yoghurt,
meringue

Smashed honeycomb and vanilla
ice cream

Selection of European cheeses, chutney,
artisan crackers **£8.5**

Non-alcoholic cocktails

£3.50

HOT GIRL SUMMER

Grapefruit juice, guava, lemon, salt
Add Patron silver tequila £7.00

CUCUMBERADE

Fresh cucumber, lemon, salt, soda
Add Daffys gin £6.00

THE SUNFLOWER

Elderflower, mango, syrup, soda
Add Kettle one vodka £5.10

MY BITTER EX

Soda. Angostura bitters, lemon
Add Redbreast whiskey £7.50

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.