



SAMPLE

SNACKS

Olives **£4**

Artisan sourdough, homemade wheaten bread,
salted butter and sun dried tomato pesto **£3.5/£5.5**

A LA CARTE

Potato & wild garlic velouté, sourdough croutons **£6**

Foie gras and chicken liver parfait, raspberry compote,
toasted sourdough **£9**

Salt and chilli squid, Shu dressings **£10.5**

Honey & chilli glazed chicken thigh, Chinese leaf,
Lime dressing **£9**

Roast asparagus, Nduja and lemon, sourdough crumb **£8**

Corned beef croquette, remoulade, wild garlic
mayonnaise **£9**

Salad of baby gem & rocket, asparagus, pecorino
& black pepper dressing **£8**

Slow-cooked blade of beef, sourdough crumb,
Smoked onion puree, potato croquette, wild garlic **£20**

Miso glazed aubergine, black rice, sauce vierge **£14**

Roast halibut, broccoli puree, fennel emulsion
and crushed potatoes **£26**

Corn-fed chicken breast, roasted red pepper & hazelnut,
local asparagus, crispy garlic potatoes **£18**

Roast seasonal vegetables, curried hummus,
Wild garlic and pickled walnut **£14**

Roast rump and slow cooked lamb shoulder,
potato and rosemary emulsion, crispy potato,
garlic, rosemary and balsamic **£26**

Roast cod, curried chickpea puree, tenderstem
Broccoli, lemon oil **£20**

Aged sirloin 280g **£30**
Fillet steak 225g **£35**
Both served with hand cut chips, rocket salad
and Madagascan green peppercorn sauce

SIDES **£4**

Shu champ

Hand-cut chips

Seasonal greens, lemon and black pepper
vinaigrette

Smashed baby potatoes, garlic and
rosemary

Rocket and parmesan salad

Desserts **£7**

55% Chocolate tart, pistachio, salted
caramel, crème fraiche

Lime posset, raspberry, mint, ginger
biscuit

Mascarpone parfait, Gariguettes
strawberries, almond and elderflower

Coconut rice pudding, alphonso mango,
shaved coconut

Pistachio & olive oil sponge, lemon curd,
vanilla ice cream

Vanilla ice cream, crushed honeycomb

Selection of European and Irish
farmhouse cheese, chutney, artisan
crackers **£8.5**

DESSERT WINE

La Fleur d'Or Sauternes AC 2012
Gls £6.5 ½ Btl £33

Black Elysium Muscat 2011
Gls £6.5 ½ Btl £26

Brumont Chateau Bouscassé 'Les Larmes
Célestes' Pacherenc du Vic-Bilh AC
Gls £7 ½ Btl £35

Chateau d'Orignac Pineau de

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.