

Snacks

Homemade bread and salted butter 3.5/5.5

Marinated olives 4.5

Cheese Croquettes, pickled walnut 6

Aged beef tartlet, wild garlic 5

To Start

Soup du Jour, focaccia 7

Salt and chilli squid, SHU dressings 13

Courgette and tomato tarte fine, whipped goat's cheese 10

Chicken liver parfait, toasted sourdough, golden raisin 10

Conway Farm asparagus, hollandaise 12

Smoked salmon, caper berries, shallot, wheaten 11

Crispy pork belly, sesame, pickles, house sriracha 12

Mains

Glenarm salmon, sauce Veronique, wilted spinach 27

Primavera risotto, pecorino, peas, broad beans 20

Spaghetti Vongole, clams, Portavogie prawns, white wine 30

Breaded Cod Kiev, smoked chilli butter, colcannon 24

Roasted chicken, caponata, salsa verde 22

Irish lamb rump, asparagus, anchovy, pomme puree 26

Salt Aged sirloin steak 280g 36

Aged Rib-eye 280g 32

Sugar Pit Pork Chop 280g 28

Salt Aged Cote de Boeuf for 2 85

Served with hand cut chips, roasted shallot.

Peppercorn, Bearnaise or Garlic Butter

Sides 5.50

Shu Champ

Hand cut chips

Hispi cabbage, cashew cream

Gem, Caesar dressing,
parmesan

Sprouting broccoli, chilli & garlic

Crispy potatoes, confit garlic

To Finish

Armagh apple pie, crème
anglaise 7

Spiced carrot cake, walnuts and
orange 8

Citrus pavlova, honey cream,
bee pollen 8

Chocolate mousse, sesame
tulle, raspberry caramel 8

Selection of Irish farmhouse
cheese, chutney, artisan
crackers 12