

Snacks

Homemade bread and salted butter 3.5/5.5

Tempura scallop, sriracha hollandaise 7

Nocellara olives 4.5

To Start

Potato and wild garlic velouté, foccaccia 7

Salt and chilli squid, SHU dressings 13

Torched mackerel, fennel salad, beetroot, horseradish 10

Chicken liver parfait, plum jam, focaccia 10

Conway Farm asparagus, hollandaise 12

Aged beef tartare, sourdough, egg yolk 11

Mains

Fillet of halibut, Thai curry sauce, mussels 30

Charred hispi cabbage, cashew nut cream, pickled radish 20

Lobster spaghetti, basil, confit tomatoes, vadouvan 32

Fillet of cod, caponata, capers, black olive 23

Slow roasted pork, potato rösti, apple, mustard 25

Roasted chicken, bubble & squeak, tarragon, red wine jus 22

Braised Irish lamb pie, wild garlic, pomme purée 26

Salt Aged sirloin steak 280g 34.5

Aged fillet steak 225g 39

Salt Aged Cote de Boeuf for 2 80

Served with hand cut chips, portobello mushroom
and peppercorn sauce

Sides 5.50

Shu Champ

Hand cut chips

Gem, Caesar dressing,
parmesan

Sprouting broccoli, romesco

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 nemesis, crème
fraiche, blackcurrant sorbet 9

Selection of Irish farmhouse
cheese, chutney, artisan
crackers 12