SAMPLE SNACKS

Olives £4

Artisan sourdough, homemade wheaten bread, salted butter, basil pesto

£3.5/£5.5

LUNCH A LA CARTE		SIDES £5.25
		Shu champ
Leek and potato soup, fried leek, cheddar scone	£5.75	Hand-cut chips
Chicken liver parfait, apple & chilli jelly, toasted		Spring vegetables, chilli butter
sourdough	£7.5	Smashed baby potatoes, garlic butter & crispy capers
Salt and chilli squid, Shu dressings	£12.5	Rocket and parmesan salad
Korean fried chicken, gochujang, sesame	£11	
Conway farm asparagus, capers, hen's egg, lemon	£9.5	DESSERTS £6.5
Beetroot cured salmon, pickled vegetable, dill	£8.5	
Portavogie prawn Linguini, cold pressed olive oil	£10.75	Chocolate creméux, coconut, mango, passionfruit
		Peanut butter pot de crème, caramel ganache, raspberry
Tomato gnocchi, roasted summer vegetables, basil emulsion, black olive	£15	Pink pepper corn pannacotta, shortbread, strawberry,
Roast halibut, crushed potatoes, courgette, capers, shallot and roasting juices	£29	Lemon meringue tartlet,
Breast of corn-fed chicken, risotto, sweetcorn, basil & ricotta	£18	blackberry sorbet, orange gel Vanilla ice cream, toffee sauce, candied
Pork belly, potato gratin, cider raisins, cauliflower, black pudding	£21	popcorn Selection of European and Irish farmhouse cheese, chutney,
Rump of Irish lamb, new season peas & broad beans, bacon, mint (served pink)	£25	artisan crackers £12
Roasted cod, warm tartar sauce, crushed new potatoes, garden herbs	£20	DESSERT WINE
Aged sirloin 280g Fillet steak 225g both served with hand cut chips, rocket salad and wild garlic butter	£33 £37.5	La Fleur d'Or Sauternes AC 2012 Gls £7 ½ Btl £36.25
		Black Elysium Muscat 2011 Gls £6.75 ½ Btl £30
		Brumont Chateau Bouscassé 'Les Larmes Célestes' Pacherenc du Vic-Bilh AC Gls £8 ½ Btl £46.75

Chateau d'Orignac Pineau de Charentes

Gls £8