

SNACKS

Olives £4

Artisan sourdough, homemade wheaten bread,
salted butter and sun dried tomato pesto

£3.5/£5.5

LUNCH A LA CARTE

Potato & wild garlic velouté, confit potato,
wild garlic oil

£5.5

Chicken liver parfait, blood orange & toasted
sourdough

£7

Salt and chilli squid, Shu dressings

£12

Korean fried chicken, gochujang, sesame

£10

Roast local asparagus, anchovy &
parmesan dressing, shallot

£9

Risotto of spring vegetables, parmesan,
arbequina olive oil

£8

Braised beef mafaldine pasta, smoked chilli butter,
rocket, Manchego

£10

Wild garlic gnocchi, seasonal vegetables,
mushroom ketchup & pickled walnut

£14

Roast halibut, crushed potatoes, spring vegetables,
capers, shallot and roasting juices

£26

Corn-fed chicken breast, charred new season leeks,
champ, leek emulsion

£17

Wood pigeon, shallot & beer cream, roast onion,
potato terrine, green peppercorn sauce (served rare)

£20

Slow cooked lamb shoulder, wild garlic gnocchi,
mushroom ketchup, wild garlic pesto,
rosemary and balsamic

£28

Roast cod, crushed potatoes, broccoli puree,
fennel butter sauce, chives & trout roe

£19

Aged sirloin 280g

£31

Fillet steak 225g

£36

both served with hand cut chips, rocket salad
and wild garlic & caper butter

SIDES **£5**

Shu champ

Hand-cut chips

Spring vegetables, chilli & lemon

Smashed baby potatoes, garlic butter &
crispy capers

Rocket and parmesan salad

DESSERTS **£6**

Chocolate mousse, raspberry caramel,
sesame and chocolate tuile

White chocolate bavarois,
forced rhubarb, ginger

Salted butterscotch pot de creme,
mascarpone, cocoa nibs

Lemon meringue tartlet,
blackberry sorbet, orange gel

Vanilla ice cream, crushed honeycomb

Selection of European and
Irish farmhouse cheese, chutney,
artisan crackers **£12**

DESSERT WINE

La Fleur d'Or Sauternes AC 2012
Gls £7 ½ Btl £35

Black Elysium Muscat 2011
Gls £6.75 ½ Btl £28.50

Brumont Chateau Bouscassé 'Les Larmes
Célestes' Pacherenc du Vic-Bilh AC
Gls £8 ½ Btl £45

Chateau d'Orignac Pineau de Charentes
Gls £7.75

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.