

SAMPLE SNACKS

Olives **£4**

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

£3.5/£5.5

LUNCH A LA CARTE

Celeriac velouté, apple, hazelnut & beurre noisette

£5.5

Chicken liver parfait, clementine, cranberry,
toasted sourdough

£7

Salt and chilli squid, Shu dressings

£12

Mushroom and chestnut strozzapreti, crispy parsnip,
kalettes

£9

Crispy fried Brie, cranberry sauce

£8

Korean fried chicken, gochujang sauce, sesame

£10

Beef tartare, truffle egg yolk, pickled walnut,
toasted sourdough

£9.25

Salad of marinated artichoke, beetroot,
red wine vinaigrette, truffle cream

£8

Sugar cured pork loin, cauliflower puree, potato gratin,
cider-soaked raisin

£17

Roast chicken, caramelised parsnip puree,
creamed potato, piccolo parsnips, truffle

£16

Roast cod, warm tartare sauce, crushed potato, crispy
capers, dill oil

£18

Slow cooked lamb shoulder,
celeriac puree, roast and pickled celeriac,
garlic and balsamic

£20

Herb gnocchi, beetroot puree, pickled beetroot,
ricotta, spiced seeds

£14

Roast halibut, creamed leeks, mushroom,
guanciale, crushed potatoes

£22

Aged sirloin 280g
served with hand cut chips, rocket salad
and Madagascan green peppercorn sauce

£28

SIDES **£5**

Shu champ

Hand-cut chips

Truffle honey glazed roast carrots and
parsnips

Rocket and parmesan salad

Desserts **£6**

Chocolate fondant, orange, vanilla
ice cream

Honey pannacotta, poached winter fruits

Shu fruit pudding, brandy sauce

Spiced praline meringue, apple, cranberry
and Chantilly cream

Prune and Armagnac, clafoutis, vanilla ice
cream

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