

LUNCH A LA CARTE

Olives

£4

Artisan sourdough, homemade wheaten bread,

Focaccia, house butter, pesto (contains nuts)

£3.5/£5.5

SMALL PLATES

Summer minestrone, pistou, focaccia

£7

Chicken liver parfait, blackcurrant and raisin chutney,
Pain d'Epices

£9

Salt and chilli squid, Shu dressings

£12.5

Korean fried chicken, gochujang, sesame

£11

Tomato, burrata, pine nut, basil

£9

Beetroot cured salmon, pickled vegetable, dill

£10

Sweet potato ravioli, sundried tomato, black olive

£12/£18

LARGE PLATE

Aubergine, pomegranate and herb cous cous, dill

£15

Confit duck leg, cavolo nero, mash, sprouting broccoli, sherry
vinegar sauce

£16

Breast of corn-fed chicken, romesco sauce, hassleback potato,
charred hispi cabbage

£19.5

Pork belly, cannellini cassoulet, summer greens, crackling

£19

Irish lamb shoulder, smoked black garlic, burnt butter rösti,
salsa verde

£24

Roast halibut, seaweed butter sauce, pancetta, summer fricassee,
lovage oil

£26

Roasted cod, curry puree, Bombay potato, golden raisin,
sea herbs, smoked almonds

£21

Aged sirloin 280g

£33

Fillet steak 225g

£37.5

both served with chips, rocket and balsamic salad
and green peppercorn sauce

SIDES **£5.25**

Shu champ

Hand-cut chips

Summer vegetables, herb butter

Smashed baby potatoes, garlic butter

Rocket, tomato and balsamic salad

Skinny fries

DESSERTS **£6.5**

Chocolate ganache, miso, hazelnut

Blueberry tart, yuzu, raspberry meringue

White chocolate cheesecake, strawberry,
elderflower

Lemon drizzle cake, lemon posset,
pistachio and raspberry

Vanilla ice cream, toffee sauce, candied
popcorn

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