

## Snacks

Homemade bread and salted butter 3.5/5.5

Marinated olives 4.5

## To Start

Caramelised celeriac & apple velouté 7

Salt and chilli squid, SHU dressings 13

Glazed pork belly, house sriracha, pickles & sesame 12

Foie Gras & Chicken liver parfait, toasted sourdough 11

Smoked mackerel paté, fennel & cucumber salad 12

Aged beef tartare, truffled egg yolk, sourdough croutons 12

Roasted heritage carrots, whipped goat's cheese,  
honey, dukkah 10

## Mains

Fillet of cod, parsnip, café au lait,  
smoked bacon, mushroom 25

Mourne lamb rump, butter beans, broccoli, salsa verde 26

Wild mushroom strozzapreti, tarragon,  
confit garlic, pecorino 22

Day Boat Fish on the Bone, caper butter, samphire, lemon 28

Slow roasted short rib of beef, onion purée, truffle salt,  
confit potato 28

Roasted Turkey and Ham, sprouts & chestnuts, pigs in blankets,  
stuffing, cranberry sauce, creamed potato 25

Peter Hannan's salt aged sirloin 280g 38

Peter Hannan's fillet steak 225g 40

*Served with hand cut chips, peppercorn sauce,  
gem heart, Caesar dressing*

## Sides 5.75

Shu Champ

Hand cut chips

Roasted winter vegetables,  
crispy sage

Buttered Conway Farm greens

Roast Potatoes

## To Finish

Salted caramel pot de crème,  
coffee, feuilletine 7

Steamed sponge pudding,  
winter berries, vanilla ice cream  
8

Shu Christmas pudding, Brandy  
crème anglaise 7

Chocolate nemesis, orange,  
salted almonds, chantilly 8

Vanilla ice cream, honeycomb,  
chocolate sauce 7

Selection of Irish farmhouse  
cheese, chutney, artisan  
crackers 12.5