

Sample Menu

SNACKS

Olives **£4**

Artisan sourdough, tapenade **£3/£5**

A LA CARTE

Button mushroom velouté,
tarragon oil and truffled mascarpone **£5.5**

Foie gras and chicken liver parfait, fig chutney,
toasted sourdough **£9**

Salt and chilli squid, Shu dressings **£10**

Korean fried chicken, gochujang sauce **£9**

Crostini of braised beef, horseradish cream,
pickled mustard seeds **£8.5**

Salad of roasted autumn vegetables,
sage and rosemary vinaigrette **£7.5**

Braised blade of beef, sourdough crumb, mushroom
ketchup, crispy potato, pickled walnut **£19**

Miso glazed aubergine, black rice, sauce vierge **£13**

Halibut, sweetcorn purée, charred corn
and crushed potatoes **£24**

Cornfed Irish chicken, creamed potato,
mushroom purée, seared baby leeks **£17**

Roast hake, warm tartare sauce, crispy capers,
crushed potatoes **£17**

Crispy pork belly, baked Delicia pumpkin,
pumpkin purée, sage beurre noisette and
toasted seeds **£17**

Aged sirloin 280g **£27**
Fillet steak 225g **£31**
Both served with hand cut chips, rocket salad
and Madagascan green peppercorn sauce

SIDES **£4**

Shu champ

Hand cut chips

Seasonal greens, beurre noisette, toasted
almonds

Smashed baby potatoes, garlic and caper
butter

Rocket and parmesan salad

Desserts **£6.5**

Chocolate fondant, fennel and rosemary
salted caramel, Clandeboye yoghurt
gelato

Lemon posset, shortbread biscuit

Baked apple parfait, spiced apple and
maple caramel

Local blackberry sorbet and compote,
Clandeboye yoghurt, meringue

Smashed honeycomb and vanilla
ice cream **£5**

Selection of European cheeses, chutney,
artisan crackers **£8.5**

DESSERT WINE

La Fleur d'Or Sauternes AC 2012
Gls 6.5 ½ Btl 33

Black Elysium Muscat 2011
Gls 6.5 ½ Btl 26

Brumont Chateau Bouscassé 'Les Larmes
Célestes' Pacherenc du Vic-Bilh AC
Gls 7 ½ Btl 35

Chateau d'Orignac Pineau de
Charentes **Gls 7.5**