

## SAMPLE

## SNACKS

Olives **£4**

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

**£3.5/£5.5**

## A LA CARTE

Celeriac velouté, apple, hazelnut & beurre noisette

**£6.5**

Chicken liver parfait, clementine, cranberry,  
toasted sourdough

**£10**

Salt and chilli squid, Shu dressings

**£12.5**

Mushroom and chestnut strozzapreti, crispy parsnip,  
kalettes

**£10**

Crispy fried Brie, cranberry sauce

**£9**

Korean fried chicken, gochujang sauce, sesame

**£12**

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

**£9.25**

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

**£8.5**

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

**£19**

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

**£20**

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

**£22.5**

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

**£28**

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

**£16**

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

**£28**

Aged sirloin 280g

**£31**

Fillet steak 225g

**£36**

both served with hand cut chips, rocket salad  
and Madagascan green peppercorn sauce

## SIDES **£5**

Shu champ

Hand-cut chips

Truffle honey glazed roast carrots and  
parsnips

Rocket and parmesan salad

## Desserts **£8**

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**

*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.*