SNACKS

Olives	£4	
Artisan sourdough, homemade wheaten bread,		
Focaccia, house butter, pesto (contains nuts)	£3.5/5.5	
		CIDEC
A LA CARTE		SIDES £5.25
		Shu champ
Summer minestrone, pistou, focaccia	£7	Skinny fries
Chicken liver parfait, blackcurrant and raisin chutney,		Hand-cut chips
pain d'Epices	£9	Summer vegetables, herb butter
Salt and chilli squid, Shu dressings	£12.5	Smashed baby potatoes, garlic butter
Korean fried chicken, gochujang, sesame	£12	Rocket, tomato and balsamic salad
		DECCEPT: CO.
Tomato, burrata, pine nut, basil	£10	DESSERTS £8.5
Beetroot cured salmon, pickled vegetable, dill	£11	Chocolate ganache, miso, hazelnut
Sweet potato ravioli, sundried tomato, black olive	£12/£18	Blueberry tart, yuzu, raspberry meringue
		White chocolate cheesecake, strawberry,
Pork belly, cannellini cassoulet, summer greens, crackling	£21	elderflower
		Lemon drizzle, lemon posset, pistachio and
Aubergine, pomegranate and herb cous cous, dill	£15	raspberry
Roast halibut, seaweed butter sauce, summer fricassee, lovage oil	£29	Vanilla ice cream, toffee sauce, candied popcorn
Breast of corn-fed chicken, romesco sauce, hassleback potato, hispi cabbage		
	£20.5	Selection of Irish farmhouse cheese, chutney, artisan crackers £12
Roast duck breast, cauliflower, gratin, yeast crumb	£27	
Rump of Irish lamb, lamb shoulder, smoked black garlic,		DESCEPT WINE
burnt butter rösti, salsa verde	£27	DESSERT WINE
Roasted cod, curry purée, bombay potato, golden raisin, sea herbs	£23	
		La Fleur d'Or Sauternes AC 2012
Aged sirloin 280g	£33	Gls £7 ½ Btl £36.25
Fillet steak 225g both served with chips, rocket and balsamic salad	£37.5	Brumont Chateau Bouscassé 'Les Larmes Célestes' Pacherenc du Vic-Bilh AC
and green peppercorn sauce		Gls £8 ½ Btl £46.75
		Chateau d'Orignac Pineau de Charentes Gls £8