

SNACKS

Olives	£4
Artisan sourdough, homemade wheaten bread, Focaccia, house butter, pesto (contains nuts)	£3.5/5.5

A LA CARTE

Summer minestrone, pistou, focaccia	£7
Chicken liver parfait, blackcurrant and raisin chutney, pain d'Épices	£9
Salt and chilli squid, Shu dressings	£12.5
Korean fried chicken, gochujang, sesame	£12
Tomato, burrata, pine nut, basil	£10
Beetroot cured salmon, pickled vegetable, dill	£11
Sweet potato ravioli, sundried tomato, black olive	£12/£18
<hr/>	
Aubergine, pomegranate and herb cous cous, dill	£15
Pork belly, cannellini cassoulet, summer greens, crackling	£21
Breast of corn-fed chicken, romesco sauce, hasselback potato, charred hispi cabbage	£20.5
Roast duck breast, cauliflower, gratin, yeast crumb	£27
Rump of Irish lamb, lamb shoulder, smoked black garlic, burnt butter rösti, salsa verde	£27
Roasted cod, curry purée, bombay potato, golden raisin, sea herbs, smoked almonds	£23
Roast halibut, seaweed butter sauce, pancetta, summer fricassee, lovage oil	£29
Aged sirloin 280g Filet steak 225g both served with chips, rocket and balsamic salad and green peppercorn sauce	£33 £37.5

SIDES **£5.25**

Shu champ
Skinny fries
Hand-cut chips
Summer vegetables, herb butter
Smashed baby potatoes, garlic butter
Rocket, tomato and balsamic salad

DESSERTS **£8.5**

Chocolate ganache, miso, hazelnut
Blueberry tart, yuzu, raspberry meringue
White chocolate cheesecake, strawberry, elderflower
Lemon drizzle, lemon posset, pistachio and raspberry
Vanilla ice cream, toffee sauce, candied popcorn
Selection of Irish farmhouse cheese, chutney, artisan crackers £12

DESSERT WINE

La Fleur d'Or Sauternes AC 2012 Gls £7 ½ Btl £36.25
Brumont Chateau Bouscassé 'Les Larmes Célestes' Pacherenc du Vic-Bilh AC Gls £8 ½ Btl £46.75
Chateau d'Orignac Pineau de Charentes Gls £8

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.