

SAMPLE

SNACKS

Olives **£4**

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

£3.5/£5.5

A LA CARTE

Potato & wild garlic velouté, sourdough croutons

£6

Foie gras and chicken liver parfait, raspberry compote,
toasted sourdough

£9

Salt and chilli squid, Shu dressings

£10.5

Honey & chilli glazed chicken thigh, Chinese leaf,
Lime dressing

£9

Roast asparagus, Nduja and lemon, sourdough crumb

£8

Corned beef croquette, remoulade, wild garlic
mayonnaise

£9

Salad of baby gem & rocket, asparagus, pecorino
& black pepper dressing

£8

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Slow-cooked blade of beef, sourdough crumb,
Smoked onion puree, potato croquette, wild garlic

£20

Miso glazed aubergine, black rice, sauce vierge

£14

Roast halibut, broccoli puree, fennel emulsion
and crushed potatoes

£26

Corn-fed chicken breast, roasted red pepper & hazelnut,
local asparagus, crispy garlic potatoes

£18

Roast seasonal vegetables, curried hummus,
Wild garlic and pickled walnut

£14

Roast rump and slow cooked lamb shoulder,
potato and rosemary emulsion, crispy potato,
garlic, rosemary and balsamic

£26

Roast cod, curried chickpea puree, tenderstem
Broccoli, lemon oil

£20

SIDES **£4**

Shu champ

Hand-cut chips

Seasonal greens, lemon and black pepper
vinaigrette

Smashed baby potatoes, garlic and
rosemary

Rocket and parmesan salad

Desserts **£7**

55% Chocolate tart, pistachio, salted
caramel, crème fraiche

Lime posset, raspberry, mint, ginger
biscuit

Mascarpone parfait, Gariguette
strawberries, almond and elderflower

Coconut rice pudding, alphonso mango,
shaved coconut

Pistachio & olive oil sponge, lemon curd,
vanilla ice cream

Vanilla ice cream, crushed honeycomb

Selection of European and Irish
farmhouse cheese, 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