



## SAMPLE Set Menu

Artisan sourdough and homemade wheaten bread, salted butter

\* \* \* \*

Potato & wild garlic velouté, sourdough croutons

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

Honey & chilli glazed chicken thigh, Chinese leaf, lime

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

Salt and chilli squid, Shu dressings  
(£2.5 surcharge)

\* \* \* \*

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

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

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

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

10oz aged sirloin steak, Madagascan green peppercorn sauce, hand cut chips, rocket salad  
(£5 surcharge)

Selection of side orders included

\* \* \* \*

Lime posset, raspberry, mint, ginger biscuit

Coconut rice pudding, alphonso mango, shaved coconut

Vanilla ice cream, crushed honeycomb

Chocolate fondant, pistachio, salted caramel, crème fraiche

*Please inform your server if you suffer from any food allergies*

Service is not included, however a discretionary 10% service charge will be added to parties of five or  
more