

## Snacks

Padron peppers, yuzu miso dressing 7

Smoked Nuts, chilli 4.5

Nocellara Olives 4.5

## To Start

Mushroom velouté, wheaten bread, tarragon 6

Smoked chicken Caesar, gem, croutons, anchovy 8

Kilkeel crab tart, lemon, cucumber, lovage 11

Salt and chilli squid, SHU dressings 12

Crispy duck salad, watermelon, cashew, plum sauce 12

Lamb pastilla, yoghurt, pistachio, harissa 9

## Mains

Plaice on the bone, yuzu butter sauce, broccoli 26

Portavogie prawn linguine, garlic, chilli, pangrattato 24

Irish lamb, boulangère potatoes, salsa verde 26

Glazed courgette, crispy kale, molasses, smoked tomato 19

Aged fillet steak, hand cut chips, pepper sauce 38

### Shu Sunday Roast

Roast beef, Yorkshire pudding, horseradish 23

Half or Whole roast chicken, bread sauce 20/40

*Both served with roast potatoes, seasonal vegetables and gravy*

## Aperitifs £11.50

Negroni

Limoncello Spritz

Coconut Margarita

Shu Daiquiri

## Sides £5.50

Shu Champ

Roast potatoes

Buttered cabbage, nuts & raisins

Cauliflower cheese

## Desserts

Burnt cheesecake, vanilla, peaches 8

Chocolate ganache, poached cherries, ice cream 8

Summer berry pavlova, blackcurrant curd 7

Vanilla ice cream, crushed honeycomb 6.5

Selection of Irish farmhouse cheese, chutney, artisan crackers 12

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.