

## Snacks

Homemade bread and salted butter

Marinated olives 4.5

Cheese Croquettes, pickled walnut 6

Aged beef tartlet, wild garlic 5

## To Start

Soup du Jour, focaccia 7

Salt and chilli squid, SHU dressings 13

Courgette and tomato tarte fine, whipped goat's cheese 10

Chicken liver parfait, toasted focaccia, golden raisin 10

Conway Farm asparagus, hollandaise 12

Smoked salmon, caper berries, shallot, wheaten 11

Crispy pork belly, sesame, pickles, house sriracha 12

## Mains

Glenarm salmon, sauce Veronique, wilted spinach 27

Primavera risotto, pecorino, peas, broad beans 20

Breaded Cod Kiev, smoked chilli butter, colcannon 24

Roasted chicken, caponata, salsa verde 22

Aged Cote de Boeuf, hand cut chips, roasted shallot, peppercorn sauce 85

## Sides £5.50

Shu Champ

Hand cut chips

Caesar Salad

Roast potatoes

## Desserts

Chocolate mousse, sesame tuille, raspberry caramel 8

Tiramisu 8

Buttermilk Panna cotta, elderflower gel, feuille de brick 8

Strawberry Eton Mess 7

Selection of Irish farmhouse cheese, chutney, artisan crackers 12

## Sunday Roast

Roast beef, Yorkshire pudding, horseradish  
23

Roast Irish lamb, mint sauce, rosemary 26

*Served with roast potatoes, seasonal  
vegetables and gravy*

*A discretionary 10% service charge will be added*

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