

SUNDAY MENU

3 COURSES £38

2 COURSES £31

1 COURSE £24

Artisan bread, salted butter

STARTERS

Fried chicken, seaweed seasoning, lime, chilli

Lamb köfte, harissa, yoghurt, pomegranate molasses

Burrata, heirloom tomatoes, basil, capers

Tuna tostada, whipped avocado, soy, sesame, chilli

Salt and chilli squid, Shu dressings
(£4.5 surcharge)

MAINS

Roast sirloin of beef, Yorkshire pudding, horseradish emulsion (served pink or well done)

Salt aged Irish lamb, peas, gem, pomme anna, preserved lemon

Roast chicken, herb gnocchi, courgettes, chicken jus

Whole roasted plaice on the bone, brown shrimp butter

Braised cauliflower, samphire, chilli, wild garlic

All served with roast potatoes and seasonal vegetables

Cauliflower cheese £5.5

APERITIFS £11.50

Bloody Mary

Mimosa

Aperol Spritz

Shu Daiquiri

Coconut Margarita

DESSERTS

Yorkshire rhubarb pavlova, hibiscus

Buttermilk pannacotta, strawberries, champagne granita, basil

Caramelised white chocolate parfait, peach, almonds

Vanilla ice cream, crushed honeycomb

Selection of Irish farmhouse cheese, chutney and crackers (£3.00 surcharge)

DESSERT WINE

Sichel De-Classified Sauternes 2020
Gls £7.50 ½ Btl £40.00

Brumont Chateau Bouscassé 'Les Larmes Célestes' Pacherenc du Vic-Bilh AC
Gls £8 ½ Btl £47.00

Chateau d'Orignac Pineau de Charentes
Gls £8.50

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

Please inform your server if you suffer from any food allergies