

Homemade bread, salted butter £3.5/5.5

## To Start

Charred pepper hummus, sumac, flatbread	£7
Salt and chilli squid, Shu dressings	£12
Lamb pastilla, yoghurt, pistachio, harissa	£9
Crispy duck salad, watermelon, cashew, plum sauce	£12
Kilkeel crab tart, lovage, cucumber, lemon	£11
Chicken liver parfait, blackcurrant jam, focaccia	£9
Heirloom tomatoes, basil, grilled peach	£10

## Mains

Steamed cod, fennel, ratte potatoes, Grelot onions, clams	£23
Roast chicken, charred corn, tarragon, wild mushroom	£22
Whole roasted plaice, yuzu butter sauce, broccoli	£26
Salt aged Irish lamb, peas, gem, potato rösti, mint	£28.5
Roasted gnocchi, sun blushed tomatoes, samphire, courgettes	£19
Portavogie prawn linguine, garlic, chilli, pangrattato	£24
Glazed aubergine, crispy cabbage, molasses, smoked tomato	£19
Salt Aged Sirloin 280g	£34.5
Salt Aged Fillet steak 225g	£38

both served with hand cut chips and peppercorn sauce

## Aperitifs £11.50

Negroni  
Limoncello Spritz  
Coconut Margarita  
Bellini  
Shu Daiquiri

## Sides £5.50

Shu champ  
Hand-cut chips  
Seasonal greens, almonds  
Shaved courgette salad

## 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**

## WINE SPECIAL £26

Palazzi Garganega / Pinot Grigio 2022 fresh, crisp and easy drinking with appealing peach and citrus fruit

Point West (Portugal) 2023 juicy, light, fresh berries with a velvety finish

*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.*