

## Snacks

Nocellera Olives	£4
Homemade wheaten bread, sourdough, focaccia salted butter	£3.5/5.5
Cheese croquettes, pickled walnut	£5

## Sides £5.25

Shu champ
Hand-cut chips
Winter greens, garlic
Radicchio & pear salad
Glazed carrots, feta, hazelnut

## To Start

Caramelised onion tart, truffle honey	£8
Salt and chilli squid, Shu dressings	£12.5
Wild mushroom and truffle linguine	£11/17
Lamb kofte, harissa, yoghurt, pomegranate molasses	£9
Tuna ceviche, mole rojo, coriander, lime	£12
Smoked mackerel parfait, wheaten bread, pickled shallot	£9
Beetroot salad, blood orange, whipped St. Tola, fennel	£10

## Desserts £8.5

Pavlova, burnt apple, crumble, cinnamon cream
Rum Baba, coconut, pineapple
Chocolate fondant, clementines, almond tuille
Vanilla ice cream, crushed honeycomb
Selection of Irish farmhouse cheese, chutney, artisan crackers £12

## Mains

Stuffed fillet of plaice, miso butter, sprouting broccoli	£26
Roast chicken, smoked leeks, creamed potato, chicken pie	£24
Hake, crab tortellini, shellfish sauce, kale	£22
Rump of lamb, butter beans, pecorino, salsa verde	£28
Pumpkin pithivier, wilted greens, mushrooms	£19
Roasted duck breast, beetroots, onion puree, leg croquette	£27
Aged sirloin 280g	£33
Fillet steak 225g	£38

## Dessert Wine

<b>Sichel Sauternes 2020</b> Gls £7.50    ½ Btl £40.00
<b>Brumont Chateau Bouscassé 'Les Larmes Célestes' Pacherenc du Vic-Bilh AC</b> Gls £8 ½ Btl £47.00
<b>Chateau d'Orignac Pineau de Charentes</b> Gls £8.50
<b>Black Elysium Muscat 2011</b> Gls £7.00    ½ Btl £35

both served with hand cut chips, watercress salad and peppercorn sauce

*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.*