

## Snacks

Nocellara Olives	£4
Homemade wheaten bread, sourdough, focaccia salted butter	£3.5/5.5
Chicken liver tartlets, apple	£5

## To Start

Crispy artichokes, wild garlic, lemon	£9
Salt and chilli squid, Shu dressings	£12.5
Mafaldine, cured egg yolk, guanciale, pecorino	£11/17
Lamb köfte, harissa, yoghurt, pomegranate molasses	£10
Tuna tostada, whipped avocado, soy, sesame, chilli	£12
Smoked mackerel parfait, wheaten bread, pickled shallot	£9
Conway Farm asparagus, crispy hen's egg, herb vinaigrette	£11

## Mains

Fillet of trout, watercress sauce, seaweed potatoes	£23
Roast chicken, hen of the woods, creamed potato, chicken pie	£24
Roasted monkfish on the bone, caper butter, celeriac	£26
Rump of lamb, rose harissa, chickpeas, wild garlic	£28
Salt baked celeriac, onion, smoked almonds, kale	£19
Confit duck leg Kiev, creamed potato, red wine sauce	£26
Aged sirloin 280g	£33
Fillet steak 225g	£38

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

## Sides £5.25

Shu champ
Hand-cut chips
Spring greens, almonds
Radicchio & pear salad
Glazed hispi cabbage, miso

## Desserts £8.5

Pavlova, burnt apple, crumble, cinnamon cream
Rhubarb and ginger pannacotta, pistachio
Chocolate mousse, peanut, malt tuile
Vanilla ice cream, crushed honeycomb
Selection of Irish farmhouse cheese, chutney, artisan crackers <b>£12</b>

## 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

## WINE SPECIAL £26

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

Paparuda Pinot Noir 2022 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.*