

Snacks

Nocellara Olives	£4
Homemade wheaten bread & focaccia, salted butter	£3.75/5.75

To Start

Salt and chilli squid, Shu dressings	£13
Lamb köfte, harissa, yoghurt, pomegranate molasses	£10.5
Tuna tostada, whipped avocado, soy, sesame, chilli	£13
Fried chicken, seaweed seasoning, chilli, lime	£12
Chicken liver parfait, artichoke crisps, rhubarb jam	£10
Charred Conway Farm asparagus, wild garlic, cured egg yolk	£11.5

Mains

Breaded hake Kiev, curried butter, cauliflower, pickled raisins	£24
Roast chicken, herb gnocchi, courgettes, chicken jus	£25
Whole roasted plaice on the bone, brown shrimp butter	£27
Salt aged Irish lamb, peas, gem, pomme anna, preserved lemon	£30
Braised cauliflower, monk's beard, chilli, wild garlic	£20
Kilkeel crab linguine, chilli, garlic and parsley	£26
Peter Hannan's Salt Aged Sirloin 280g	£34.5
Peter Hannan's Fillet steak 225g	£39
both served with hand cut chips and peppercorn sauce	

Sides £5.50

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

Desserts £8.5

Yorkshire rhubarb pavlova, hibiscus
Buttermilk pannacotta, strawberries, champagne granita, basil
Chocolate mousse, peanut, malt tuile
Vanilla ice cream, crushed honeycomb
Selection of Irish farmhouse cheese, chutney, artisan crackers £12

Dessert Wine

Sichel Sauternes 2020
Gls £7.75 ½ Btl £41.25
Brumont Chateau Bouscassé 'Les Larmes Célestes' Pacherenc du Vic-Bilh AC
Gls £8.25 ½ Btl £48.5
Chateau d'Orignac Pineau de Charentes
Gls £8.75
Black Elysium Muscat 2011
Gls £7.25 ½ Btl £36.00

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.