

Snacks

Homemade bread and salted butter 3.5/5.5

Padron peppers, yuzu miso dressing 7

Smoked Nuts, chilli 4.5

Nocellara Olives 4.5

To Start

Mushroom velouté, wheaten bread, tarragon 6

Hummus, crispy chickpeas, dukkah, flatbreads 7

Smoked chicken Caesar, gem, croutons, anchovy 8

Beef tartare, capers, cured yolk, potato crisps 9

Salt and chilli squid, SHU dressings 12

Crispy duck salad, watermelon, cashew, plum sauce 12

Chicken liver parfait, blackcurrant jam, focaccia 9

Lamb pastilla, yoghurt, pistachio, harissa 9

Kilkeel crab tart, lemon, cucumber, lovage 11

Heirloom tomatoes, basil, grilled peach 10

Mains

Breaded cod, tartar sauce, hand cut chips 20

Roasted chicken, sweetcorn, wild mushroom, tarragon 22

Plaice on the bone, yuzu butter sauce, broccoli 26

Irish lamb, boulangère potatoes, salsa verde 28.5

Portavogie prawn, linguine, garlic, chilli, pangrattato 24

Glazed courgette, crispy cabbage, molasses, smoked tomato 19

Squash agnolotti, ricotta, brown butter, sage 19

Hannan's hanger steak 225g 26

Salt Aged Sirloin steak 280g 34.5

Aged fillet steak 225g 38

Served with hand cut chips and peppercorn sauce

Aperitifs £11.50

Negroni

Limoncello Spritz

Coconut Margarita

Shu Daiquiri

Sides £5.50

Shu Champ

Hand cut chips

Buttered cabbage, nuts & raisins

Green salad, Dijon vinaigrette

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

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.