

Available  
Tuesday - Saturday  
12:00- 2:30pm and 5:30 - 9.30

## Snacks

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

## To Start

Caramelised onion tart, truffle honey	£8
Salt and chilli squid, Shu dressings	£12.5
Wild mushroom and truffle linguine	£11/17
Lamb köfte, 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

## 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, leg croquette ,beetroots, onion purée,	£27
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  
Winter greens, garlic  
Radicchio & pear salad  
Glazed carrots, feta, hazelnut

## Desserts £8.5

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

## Dessert Wine

**Sichel Sauternes 2020**  
Gls £7.50 ½ Btl £40.00

**Brumont Chateau Bouscassé 'Les Larmes Célestes' Pacherenc du Vic-Bilh AC**  
Gls £8 ½ Btl £47.00

**Chateau d'Orignac Pineau de Charentes** Gls £8.50

**Black Elysium Muscat 2011**  
Gls £7.00 ½ Btl £35

## WINE SPECIAL £26

Palazzi Garangea /Pinot Grigio 2022 Fresh, crisp and easy drinking, with appealing peach & citrus fruit

*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.*