

## Snacks

Homemade bread and salted butter 3.5/5.5

Marinated olives 4.5

Cheese Croquettes, pickled walnut 5

Padron peppers, sea salt 6

## To Start

Soup du Jour, focaccia 7

Salt and chilli squid, SHU dressings 13

Heritage tomatoes, melon, burrata, basil 11

Chicken liver parfait, toasted sourdough, golden raisin 10

Smoked salmon, caper berries, shallot, wheaten 11

White bean hummus, pomegranate, charred flatbread 9

Crispy pork belly, sesame, pickles, house sriracha 12

## Mains

Miso Glazed salmon, pak choi, cucumber, jasmine rice 26

Roasted chicken, sweetcorn risotto, pickled mushrooms 22

Irish lamb, charred leek, anchovy, pomme puree 26

Herb crusted cod, warm tartare sauce, crushed potatoes 24

Prawn linguine, chilli, basil, confit tomatoes 26

Grilled aubergine, miso, jasmine rice, pickled cucumber 21

Peter Hannan Meats:

Salt Aged sirloin steak 280g 36

Aged Rib-eye 280g 32

Salt Aged Cote de Boeuf for 2 85

Served with hand cut chips, roasted shallot.

Peppercorn, Bearnaise or Garlic Butter

## Sides 5.50

Shu Champ

Hand cut chips

Gem, Caesar dressing,  
parmesan

Sprouting broccoli, chilli & garlic

Crispy potatoes, confit garlic

## To Finish

Buttermilk and vanilla Panna  
cotta, elderflower gel, feuille de  
brick 8

Blueberry and poppy seed  
sponge, compote, vanilla cream  
8

Tiramisu 7

Chocolate mousse, sesame  
tulle, raspberry caramel 8

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.*