

## Snacks

Homemade bread and salted butter 3.5/5.5

Marinated olives 4.5

Cheese Croquettes, pickled walnut 6

Aged beef tartlet, wild garlic 5

## To Start

Soup du Jour, focaccia 7

Salt and chilli squid, SHU dressings 13

Courgette and tomato tarte fine, whipped goat's cheese 10

Chicken liver parfait, toasted sourdough, golden raisin 10

Conway Farm asparagus, hollandaise 12

Smoked salmon, caper berries, shallot, wheaten 11

Crispy pork belly, sesame, pickles, house sriracha 12

## Mains

Glenarm salmon, sauce Veronique, wilted spinach 27

Primavera risotto, pecorino, peas, broad beans 20

Spaghetti Vongole, clams, Portavogie prawns, white wine 30

Breaded Cod Kiev, smoked chilli butter, colcannon 24

Roasted chicken, caponata, salsa verde 22

Irish lamb rump, asparagus, anchovy, pomme puree 26

Peter Hannan Meats:

Salt Aged sirloin steak 280g 36

Aged Rib-eye 280g 32

Sugar Pit Pork Chop 280g 28

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

Hispi cabbage, cashew cream

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

Lemon upside down cake,  
lemon posset, roasted  
pistachios 8

Tiramisu 8

Chocolate mousse, sesame  
tuille, 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.*