

Snacks

Homemade bread and salted butter
Padron peppers, yuzu miso dressing 7
Nocellara olives 4.5

To Start

Celeriac soup, golden raisins, celeriac 7
Salt and chilli squid, SHU dressings 13
Treacle cured salmon, crème fraiche, potato bread 10
Chicken liver parfait, cherry, focaccia 10
Aged beef tartare, cured yolk, sourdough 11
Roasted artichoke salad, St Tola, bitter leaves 9

Mains

Monkfish on the bone, za'atar, charred leeks 24
Wild mushroom linguine, tarragon, pecorino 19
Aged fillet steak, hand cut chips, peppercorn sauce 39
Fillet of cod, winter green risotto, cod cheek 23
Grilled half chicken, romesco, spiced pink firs 22

Shu Sunday Roast

Roast beef, Yorkshire pudding, horseradish
23

Roasted pork shoulder, apple sauce 22

*Served with roast potatoes, seasonal
vegetables and gravy*

Sides £5.50

Shu Champ
Hand cut chips
Winter leaf salad
Roasted root vegetables
Roast potatoes

Desserts

Sticky toffee sundae 7
Spiced carrot cake, walnuts and
orange 8
Citrus pavlova, honey cream,
bee pollen 8
White chocolate mousse,
rhubarb and ginger 9
Selection of Irish farmhouse
cheese, chutney, artisan
crackers 12