



SNACKS

Mushroom arancini, pecorino, truffled mayo 6	Nocellara Olives 4.5	Padron peppers, siracha 6	Homemade focaccia & wheaten bread 4.5/6	Crisp pork belly bites, hoisin glaze 6
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STARTERS

- Korean fried chicken, gochujang, spring onion, sesame **9.95**
- Foie gras & chicken liver parfait, pickled walnut & fig ketchup, sourdough **11**
- Beetroot cured seatrout, horseradish crème fraîche, crisp capers, crisp rye bread **9.95**
- Baked Saint-Marcellin cheese, truffled honey, crisp baguette **9.95**
- Whipped feta, beetroot, pickled apples, hazelnuts, dill oil, sourdough croutons **9.95**
- Rocket & rhubarb salad, Pear, Pickled Carrots, Walnuts, Tarragon Vinaigrette (V) **9.5**
- SHU salt & chilli squid – SHU Dressings **13**

PASTAS

	Small	Large
Mafaldine, wild mushrooms, sage, brown butter	9.95	17.5
Penne, nduja, lemon, mascarpone, pinenuts	9.95	18.95

SEE CARD FOR
DAILY SPECIALS.

MAINS

- Seabass, Goan coconut curry, prawns, coriander, sticky jasmine rice **19.95**
- Pie of the day, mixed greens (see server) **19.95**
- Crispy pork belly, cauliflower puree, cider-soaked golden raisins, potato rosti **21**
- Confit of duck leg, white beans, pancetta, wild mushroom, calvo nero, red wine & whole grain mustard **19.50**
- Beer battered haddock, crushed peas, tartare sauce, hand cut chips **19.95**
- Peter Hannon's salt dry aged sirloin, rocket pecorino salad, hand cut chips **39**
- Aubergine, White Bean Cream / Sage / Pumpkin Seeds / Balsamic **19**
- Steak frites, pepper sauce **23**
- Chicken Milanese, lemon, confit garlic & herb butter, rocket & pecorino salad **19.95**

SIDES

Buttered autumn greens 5.95	Hand cut chips 5.95	Crispy potatoes, smoked chilli butter 5.95	Rocket & pecorino salad 5.95	SHU champ 5.95
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DRINK SPECIALS

- Shortcross gin, Fevertree tonic, slice of orange **11**
- Hinch whiskey, Fevertree ginger ale, slice of lime **9**

