Menu available from Friday 20th November

SHU Bistro CHRISTMAS

SNACKS

Pigs in blankets, honey & mustard glaze **6**

Mixed olives **4.5**

Padron peppers, sriracha **6**

Homemade focaccia & wheaten bread **4.5/6**

Crisp pork belly bites, hoisin glaze **6**

STARTERS

Roast celeriac soup, herb oil, focaccia **8**

Foie gras & chicken liver parfait, pickled walnut & fig ketchup, sourdough **11**

Beetroot salad, black onion seeds, hazelnuts, chicory **9.95**

Korean fried chicken, gochujang, spring onion, sesame **9.95**

Baked Saint-Marcellin cheese, truffled honey, crisp baguette **9.95**

Smoked salmon, dill crème fraiche, crisp capers, wheaten bread **11**

SHU salt & chilli squid – SHU Dressings **13**

MAINS

Truffled exotic mushroom linguine, tarragon aged pecorino **18**

Baked haddock, herbed crushed potatoes, warm tartar sauce, capers **22**

Steak frites, pepper sauce **23**

Roast monkfish, Goan curry, coriander, curry leaves, jasmine rice **M/P**

Turkey & ham, stuffing, roast root vegetables, creamed sprouts, pomme purée, cranberry sauce **23.95**

Roasted cauliflower, chestnut purée, kale, crisp sage, truffle **19**

Peter Hannan's salt dry aged sirloin, peppered sauce, rocket & pecorino salad, hand cut chips **39**

SPECIALS

Roast lamb rump, crisp shoulder, braised red cabbage, potato rosti, lamb jus **27**

Dry aged beef fillet, peppered sauce, rocket & percorino salad **40**

SIDES

Buttered Conway Farm greens **5.95**

Hand cut chips **5.95**

Roast root vegetables **5.95**

Beef fat dripping roast potatoes **5.95**

Rocket & pecorino salad **5.95**

SHU champ **5.95**

Peppered sauce **3.5**

Red wine jus **3.5**

DRINK SPECIALS

Shortcross gin, Fevertree tonic, slice of orange **11**

Hinch whiskey, Fevertree ginger ale, slice of lime **9**

SHORTCROSS
RADEMON ESTATE DISTILLERY

Please inform your server if you suffer from any food allergies

Service is not included, however a discretionary 10% service charge will be added to parties of five or more