

shu

# WINTER SALE

## 20% OFF EVENING A LA CARTE FOOD MENU

THURSDAY 3 JANUARY -  
FRIDAY 1 MARCH 2019

## WINTER MENU

### SNACKS

- Artisan sourdough and homemade wheaten bread **3/4**
- Casablanca olives **3.5**
- Spicy Padrón peppers **4**
- Italian pork meatballs **4**
- Ham and cheese croquette, smoked paprika mayo **4**

### STARTERS

- Salt aged beef tartare, truffled egg yolk, toasted sourdough, Ligurian oil **8**
- Curried parsnip soup, harissa, apple **5.5**
- Edamame beans, chickpeas, piquillo peppers, pomegranate seeds, watercress **7**
- Smoked haddock croquette, spring onion aioli **7.5**
- Roast winter vegetable salad, Tête de Moine, truffle honey **8**
- Foie gras and chicken liver parfait, Armagh apple and chilli jelly, toasted sourdough **9**
- Bittersweet salad of chicory, radicchio, blood orange, apple, pomegranate, candied walnuts **8**
- Pork croustade, pickled kohlrabi, miso hollandaise, hazelnuts **8**
- Salt and chilli squid, Shu dressings **10**

### MAINS

- Crispy duck confit, curried onion purée, five spice sauce, coriander **15**
- Creamy polenta, king oyster mushroom, baby spinach, parmesan, Ligurian oil **12.5**
- Slow cooked beef bourguignon, creamed potato, roast red onion and smoked bacon **19**
- Roast cod, parsley risotto, red wine sauce **19.5**
- Corn-fed chicken, risotto of leeks and parmesan, chicken juices **17**
- Fillet of halibut, broccoli purée, crushed potatoes, butter and fennel emulsion **24.5**
- Grilled fillet of plaice, crushed potatoes, sprouting broccoli, anchovy butter **16.5**
- Daily sourced fish special | Market price

### STEAKS

- Himalayan salt-aged rib eye 280g, **29**
- Aged sirloin 280g **25**
- Fillet steak 200g **34**
- All served with hand cut chips, choice of sauce
- Madagascan green peppercorn sauce, red wine and thyme, garlic butter

### CLASSICS

- Venison and red wine ragu, linguine, parmesan **16**
- Caramelised pork belly, cauliflower purée, cider soaked raisins **17**
- Roast calves liver, sage and onion mash, crispy kale **17**
- Fishermans pie **16.5**

### SIDES

- Buttery champ **4**
- Hand cut chips **4**
- Roast winter vegetables, honey and thyme **4**
- Salad of fennel, rocket, pecorino, pine nuts **4**

### DESSERTS

- Apple and walnut crumble, cinnamon ice cream **6.5**
- Salted caramel tart, chocolate praline **6.5**
- Citrus sponge, lemon curd, honey gelato **6.5**
- Banana parfait, apple compote, almond and oat crumb, salted caramel **6.5**
- Valrhona dark chocolate mousse, sesame, natural yoghurt ice cream **6.5**
- Vanilla ice cream, crushed honeycomb **6.5**
- Selection of European and farmhouse cheese **8.5**
- Selection of petit fours **5 or 9**

### TERMS & CONDITIONS

Sale is available from Thursday 3rd January until Friday 1st March 2019; 20% off the Evening A La Carte Menu (food only) available Monday to Friday 5:30 to 9.30pm and Saturday from 5.30-6pm; the menu is priced at full price and will be reduced by 20% at the time; to avail of the Winter Sale offer sign up to the SHU mailing list when making a reservation or when in the restaurant; Winter Sale Menu is not available on Valentine's Day; sample menu/subject to change; service is not included, however a discretionary 10% service charge will be added to parties of five or more.