

SNACKS

Artisan sourdough and homemade wheaten bread	£3/£4
Crispy violet artichoke and truffle emulsion	£4
Nocellara del Belice green olives	£3.5
Spicy Padrón peppers	£4
Wild mushroom arancini	£4

A LA CARTE

Butternut squash, coconut and chilli soup	£6
Foie gras and chicken liver parfait, pear and ginger chutney, toasted brioche	£8
Risotto of Fraser farm beetroot, goats cheese, watercress	£7.5
Salt and chilli squid, Shu dressings	£10
Crispy venison croquette, tomato and red wine fondue	£7.5
Salad of burrata, blood orange, bitter leaves, pine kernels	£8
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Spicy braised beef, rose harissa, beldi lemon, potato purée	£19
Roast lamb fillet, purple broccoli, potato purée, garlic, rosemary and balsamic	£23
Steamed smoked cod, poached egg, mustard and chive sauce	£19
Wild wood pigeon, creamed potato, celeriac purée, beetroot, Lapsang Souchong	£18
Corn-fed chicken, risotto of leeks and parmesan, Ligurian olive oil	£16
Baked aubergine, split lentil curry, flaked almonds, pomegranate dressing	£12.5
Roast halibut, curried cauliflower purée, kale, apple and raisins	£24
Aged sirloin	£25
Aged fillet	£31

Both served with Madagascan green peppercorn sauce and hand cut chips

SIDES £4

Buttery champ
Hand cut chips
New potatoes, Ligurian olive oil
Roasted winter vegetables, honey and thyme
Rocket and parmesan salad, balsamic

6-12-6 MENU

**Available Mon - Fri 5:30-9:30pm
Sat 5:30-6:15pm**

STARTERS £6

Butternut squash, coconut and chilli soup
Roll mop herring, fennel and dill, lemon oil
Gracehill black pudding, apple and clove purée, red wine and thyme
Bittersweet salad of chicory, radicchio, blood orange, apple, pomegranate, candied walnuts

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MAINS £12

Shu fishcake, tartare sauce, purple broccoli
Lough Neagh trout, spiced pumpkin purée, cumin, crispy kale
Crispy pork belly, date and Earl Grey purée
Roast butternut squash, violet artichoke, beetroot, purple broccoli, miso hollandaise

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PUDDINGS £6

Rhubarb and ginger crumble, vanilla ice cream
Crème Caramel
Honey and ginger cheesecake, thyme ice cream

WINES OF THE MONTH

Carmen Premier Cabernet Sauvignon 2018 (Chile)

Giesen Sauvignon Blanc 2017 (New Zealand)

BOTTLE £23 CARAFE £16

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.