

## Snacks

Homemade bread and salted butter 3.5/5.5

Padron peppers, yuzu miso dressing 6

Salt cod croquettes, lime mayo 5

## To Start

Roasted beetroots, caramelised walnuts, smoked yoghurt 8

Glazed pork belly, sesame, miso, lime 9

Truffled cauliflower velouté, Coolatin scone 8

Salt and chilli squid, SHU dressings 13

Chicken liver parfait, fig jam, focaccia 10

Crispy fried Cooleeney, cranberry jam 9

Tuna sashimi, jalapeno, cucumber, coriander 12

## Mains

Rump of Irish lamb, red cabbage, turnips, rosemary 24

Salt baked celeriac, wild mushrooms, pickled raisins, nuts 19

Fillet of cod, parsnip, pickled cucumber, curry 23

Potato & taleggio ravioli, chestnuts & sage 20

Roasted turkey, cranberry & chestnut stuffing,  
pigs in blankets, creamed sprouts 25

Halibut on the bone, seaweed sauce, roasted ratte potatoes 30

Salt Aged sirloin steak 280g 34.5

Aged fillet steak 225g 39

Served with hand cut chips, Portobello mushroom  
and peppercorn sauce

## Sides 5.50

Shu Champ

Hand cut chips

Winter leaf salad

Honey glazed carrots &  
parsnips

Roast potatoes

Conway Farm greens

## To Finish

Bitter chocolate cremeux,  
sesame tuile 8

Dulce de leche fondant,  
mascarpone, hazelnuts 9

Shu Christmas pudding,  
brandy custard 8

Tiramisu 8

Vanilla ice cream, crushed  
honeycomb, chocolate sauce 7

Selection of Irish farmhouse  
cheese, chutney, artisan  
crackers 12