

Homemade bread, salted butter £3.75/5.75

To Start

Charred pepper hummus, sumac, flatbread £9
Salt and chilli squid, Shu dressings £13
Lamb pastilla, yoghurt, pistachio, harissa £10
Crispy duck salad, watermelon, cashew, plum sauce £13
Kilkeel crab tart, lovage, cucumber, lemon £12
Chicken liver parfait, blackcurrant jam, focaccia £10
Heirloom tomatoes, basil, grilled peach £11

Mains

Steamed cod, fennel, grelot onions, clams £24
Roast chicken, charred corn, tarragon, wild mushroom £25
Whole roasted plaice, yuzu butter sauce, broccoli £27
Salt aged Irish lamb, peas, gem, potato rösti, mint £30
Roasted gnocchi, sun blushed tomatoes, samphire, courgettes £20
Portavogie prawn linguine, garlic, chilli, pangrattato £26
Glazed aubergine, crispy cabbage, molasses, smoked tomato £21

Salt Aged Sirloin 280g £34.5
Salt Aged Fillet steak 225g £39

both served with hand cut chips and peppercorn sauce

Aperitifs £11.50

Negroni
Limoncello Spritz
Coconut Margarita
Bellini
Shu Daiquiri

Sides £5.50

Shu champ
Hand-cut chips
Seasonal greens, almonds
Shaved courgette salad

Desserts £8.5

Hazelnut burnt cheesecake, crème fraiche
Buttermilk pannacotta, strawberries, elderflower granita, basil
Caramelised white chocolate parfait, peach, almonds
Vanilla ice cream, crushed honeycomb
Selection of Irish farmhouse cheese, chutney, artisan crackers £12

WINE SPECIAL £26

Palazzi Garganega / Pinot Grigio 2022 fresh, crisp and easy drinking with appealing peach and citrus fruit

Point West (Portugal) 2023 juicy, light, fresh berries with a velvety finish

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.