

Snacks

Homemade bread and salted butter 3.5/5.5

Padron peppers, yuzu miso dressing 6

Salt cod croquettes, lime mayo 5

Nocellara Olives 4.5

To Start

Caramelised celeriac velouté, apple, celery 6

Smoked beetroot flatbread, dukkah, coriander 8

Bang bang chicken salad, peanuts, chilli 9

Salt and chilli squid, SHU dressings 12

Steak tartare, cured yolk, capers, potato crisps 10

Chicken liver parfait, blackcurrant jam, focaccia 9

Yellowtail sashimi, ponzu, crispy shallot 11

Mains

Thornhill duck breast, braised cabbage, leg rillettes 23

Crown Prince squash, ricotta, brown butter, sage 17

Roasted monkfish curry, coconut rice, yoghurt 24

Corn-fed Chicken, wild mushroom risotto, truffle 20

Fillet of cod, butter beans, tomatoes, chorizo 22

Braised short rib pappardelle, Pecorino Romano 19

Hannan's rump steak 225g 24

Salt Aged Sirloin steak 280g 34.5

Aged fillet steak 225g 38

Served with hand cut chips and peppercorn sauce

Aperitifs 11.50

Negroni

Limoncello Spritz

Coconut Margarita

Shu Daiquiri

Sides 5.50

Shu Champ

Hand cut chips

Buttered cabbage, nuts & raisins

Green salad, Dijon vinaigrette

To Finish

Sticky toffee pudding, clotted cream 7

Half baked cookie, miso, vanilla ice cream 8

Buttermilk pannacotta, berry compote, shortbread 7

Vanilla ice cream, crushed honeycomb, chocolate sauce 6.5

Selection of Irish farmhouse cheese, chutney, artisan crackers 12