

2 courses £27 / 3 courses £32

Available for 6+ Guests, Friday from 6pm / Saturday from 8pm

To Start

Treacle cured salmon, crème fraiche, potato bread

Crown Prince pumpkin soup, chilli

Chicken liver parfait, fig jam, focaccia

Mains

Grilled Poussin, smoked pepper, spiced pink firs

Fillet of cod “en papillote”, lemon, broccoli

Wild mushroom linguine, tarragon, pecorino

Desserts

Sticky toffee sundae

Burnt apple pavlova, almond crumb

Selection of Irish farmhouse cheese, chutney, artisan crackers £3 surcharge

Sides £5.25

Shu Champ

Hand cut chips

Winter leaf salad

Roasted root vegetables

Charred sprouts, bacon

Winter salad

Executive Head Chef: Steve Wilson
Share your experience @shu_restaurant

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.