

Snacks

Homemade bread and salted butter 3.5/5.5

To Start

Roasted artichoke salad, whipped St Tola, bitter leaves 8

Treacle cured salmon, crème fraiche, potato bread 10

Crown Prince pumpkin soup, chilli 8

Salt and chilli squid, SHU dressings 13

Chicken liver parfait, fig jam, focaccia 10

Glazed pork cheek, fregola, salsa verde 11

Mains

Monkfish on the bone, romesco, za'atar, charred leeks 24

Wild mushroom Pithivier, tarragon 19

Lobster spaghetti, basil, confit tomatoes, vadouvan 32

Fillet of cod, winter green risotto, crispy cod cheek 23

Iberico pork, beetroot, smoked onion, red wine jus 27

Grilled Poussin, smoked pepper, spiced pink firs 22

Salt Aged sirloin steak 280g 34.5

Aged fillet steak 225g 39

Peter Hannan's sharing steak *MP*

Served with hand cut chips, portobello mushroom
and peppercorn sauce

Sides 5.50

Shu Champ

Hand cut chips

Winter leaf salad

Roasted root vegetables

Charred sprouts, bacon

Winter salad

To Finish

Sticky toffee sundae 7

Rum baba, coconut cream,
pineapple, chilli 9

Burnt apple pavlova, almond
crumb 8

Caramelised banana, white
chocolate, coffee ice cream 9

Selection of Irish farmhouse
cheese, chutney, artisan
crackers 12

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.