

# N°27

THE SHELBOURNE BAR

## From the Sea

*"He was a bold man that first ate an oyster"*

*Jonathan Swift*

### Oysters on Half Shell & Fresh from Irish Waters | Each 3.5 | Half Dozen 21

Please ask your server regarding the origin of our oysters (7, 12)

### Seafood Platter | 60

Six Dublin Bay Prawns, a Dozen Sligo Mussels, Whiskey Cured Salmon, Half a Dozen Coastal Oysters, Liscannor Crab Cocktail, Guinness Bread, Shallot Mignonette, Lemon, Tabasco (1, 4, 6, 7, 10, 11, 12, 13, 14)

### Baked Garlic Prawns | 23

Crusty Sourdough Bread, Baby Gem Leaves and Parmesan Dressing (1, 3, 4, 9, 10, 11, 12, 13, 14)

### Kilmore Quay Seafood Chowder | 15

House Smoked Fish, Cod, Salmon, Smoked Bacon, Sligo Mussels, Leeks, Baby Potatoes, Guinness Bread (1,3,4,6,7,8,9,11,12,13)

## Classics

### Wicklow Venison, Smoked Bacon & Mushroom Pie | 23

Puff Pastry, Champ Mash (1,3,10,11,12,14)

### Classic Reuben | 22

Black Olive Bread, Pastrami, Sauerkraut, Gruyere Cheese, Pickled Gherkins, Russian Dressing with Dressed Garden Leaves (1,2,3,5,8,10,11,12,14)

### Shelbourne Burger | 23

Flame Grilled Hereford Mince Half Pounder, Hegarty's Smoked Cheddar, Baby Gem Lettuce, Sliced Tomato, Onion, Pickle, Mayonnaise & Mustard on a Brioche Bun served with Shelbourne Truffle Fries (1,2,3,5,10,11,12,14) **(Please allow 20 minutes)**

### No.27 Club | 22

Chicken, Bacon, Fried Egg, Tomato, Mayonnaise, Cos Lettuce, Fries (1, 2, 3, 5, 9, 10, 11, 12, 14)

### Market Fish & Chips | 24

Tempura Style Kilmore Quay Plaice, Crushed Garden Peas, Tartar Sauce, Fries (1, 2, 3, 5, 6, 10, 11, 12, 13, 14)

1. Gluten 2. Peanuts 3. Soybeans 4. Crustaceans 5. Nuts 6. Sesame Seeds 7. Molluscs 8. Celery 9. Lupin  
10. Eggs 11. Milk Dairy 12. Sulphur Dioxide 13. Fish 14. Mustard

All tips, gratuities and service charge received are distributed to the wait staff in this area

*Our meat is of Irish origin and sourced from local suppliers*

## Earth & Garden

### Soup of the day | 8.5

Served with our Homemade Guinness Bread (1, 6, 8, 11, 12)

### Knockalara Salad | 20

Mixed Garden Leaves, Knockalara Goats Cheese, Poached Pear, Pickled Beetroot, Candied Salted Walnuts, Hazelnut Dressing (3, 5, 9, 11, 12, 14)

### Open Clare Island Oak Smoked Salmon | 23

Smashed Avocado, Crusty Sourdough Bread and Overnight Tomatoes

(1, 12, 13, 14)

## Side Orders

**French Fries**(1, 2, 3, 5), **Mashed Potato** (11), **Green Salad** (3,12,14), **Daily Vegetables**(11)

**| 5.5 euro**

**Olives | 6 euro**

**Shelbourne Truffle Fries**

(1,2,3,5,10,11,12,13,14) **| 7.5 euro**

## Desserts

### Warm Chocolate Fondant | 11

Vanilla Ice Cream (1, 3, 5, 10, 11, 12)

### Crème Brûlée | 10

Palmiere Biscuit (1, 10, 11)

### Caramelised Bread & Butter Pudding | 10

Crème Anglaise, Pear Purée, Rum & Raisin Ice Cream (1, 3, 5, 10, 11, 12)

### Shelbourne Gateaux of the day | 12

(1, 3, 5, 10, 11, 12)

### Selection of Aged Irish Cheeses | 16

(1, 3, 5, 6, 10, 11, 12, 14)