

From the Sea

"He was a bold man that first ate an oyster" Jonathan Swift

Oysters on Half Shell & Fresh from Irish Waters | Each 4 | Half Dozen 24

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

Seafood Platter | 68

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

Baked Garlic Prawns | 24

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

Kilmore Quay Seafood Chowder | 16

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

Classics

Open Croque Monsieur | 23

Charred Sourdough, Baked Ham, Gruyere Cheese, Béchamel, Three Tomato Salad (1, 3, 11)

Classic Reuben | 23

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

Shelbourne Burger | 24

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, 13, 14)

Please allow 20 minutes

No.27 Club | 23

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

Market Fish & Chips | 25

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

Earth & Garden

Soup of the day | 9

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

Knockalara Salad | 21

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

Open Clare Island Oak Smoked Salmon | 27

Smashed Avocado, Crusty Sourdough Bread and Overnight Tomatoes (1, 3, 12, 13, 14)

Shelbourne Plant Based Burger | 26

Hegarty's Smoked Cheddar, Baby Gem, Sliced Tomato, Onion, Pickle, Mayonnaise & Mustard on a Brioche Bun – Served with Truffle Fries (1, 2, 3, 5, 6, 8, 9, 10, 11, 12, 13, 14)

Please Allow 20 Mins

Side Orders

French Fries (1, 2, 3, 5), **Mashed Potato** (11), **Green Salad** (3, 12, 14), **Daily Vegetables** (11) | **6 euro each**

Olives | **6 euro**

Shelbourne Truffle Fries

(1, 2, 3, 5, 10, 11, 12, 13, 14) | **8 euro**

Desserts

Warm Chocolate Fondant | 13

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

Crème Brûlée | 11

Palmiere Biscuit (1, 10, 11)

Caramelised Bread & Butter Pudding | 11

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

Shelbourne Gateaux of the day | 13

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

Selection of Aged Irish Cheeses | 18

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

Our Meat is of Irish Origin and Sourced from Local Suppliers

All tips & Gratuities received are distributed to the wait staff in this area

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