

3 Courses | 60

## TO START

### Soup of The Day (3, 8, 11)

**Whiskey Cured Castletownbere Salmon Tartlet**, Liscannor Crab, Pickled Cucumber, Wasabi Emulsion  
(1, 3, 4, 8, 10, 11, 12, 13, 14)

**Slow Cooked Chicken & Foie Gras Terrine**, Pickled Shimeji Mushroom, Parsley, Grilled Sourdough  
(1, 3, 8, 10, 11, 12, 14)

**Salt Baked Celeriac**, Knockanore Smoked Cheddar Cheese, Pickled Walnut, Dill, Hazelnut  
(1, 3, 5, 8, 10, 11, 12)

**Half Dozen of Coastal Oysters**, Ponzu Dressing  
(1, 3, 7, 12)

## MAIN COURSE

**Roast Ribeye of Charleville Beef**, Yorkshire Pudding, Madeira Jus (1, 3, 8, 10, 11, 12) | **15 Euro Supplement**

**Stuffed Loin Lamb**, Lamb Shoulder Dauphine, Celeriac, Roscoff Onion (1, 3, 8, 10, 11, 12, 14)

**Supreme of Manor Farm Chicken**, Cep Purée, Chicken Velouté, Hen of The Woods (1, 3, 8, 11, 12,)

**Fillet of Goatsbridge Trout**, Violet Potato, Clams, Fennel (1, 3, 7, 8, 10, 11, 12)

**Angolotti of Smoked Cheddar**, Jerusalem Artichoke, Lovage (1, 3, 8, 10, 11, 12)

### Side Orders

Green Salad, Garlic Emulsion, Shallot (3, 10, 12, 14) | Mashed Potato (11)

Smoked Cheddar Cauliflower Gratin (1, 3, 11, 14) | Fries (1,3) | Baby Potatoes

**6 Euro supplement for all our Shelbourne Classic Sides**

Shelbourne Truffle Fries (1, 2, 3, 10, 11, 12, 13, 14) | **8 Euro supplement**

## DESSERT

**Chocolate Hazelnut Mousse**, Blood Orange Pâte de Fruits & Gel, Chocolate Hazelnut Feuilletine,  
Chocolate Sablé Biscuit (1, 3, 5, 10, 11, 12)

**Carrot Cake**, Cream Cheese Frosting, Candied Pecans, Apple Compote, Orange Gel, Sablé Biscuit (1, 3, 5, 10, 11, 12)

**Baked Blueberry Cheesecake**, Blueberry Cream, Blueberry Gel, Sablé Biscuit (1, 3, 5, 10, 11, 12)

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

**Selection of Irish Cheeses**, Plum and Apple Chutney, Crackers, Grapes (1, 3, 5, 6, 10, 11, 12, 14) | **18 Euro Supplement**

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

*If you are concerned about Food or Beverage Allergies i.e., nuts/wheat you are invited to seek assistance from a team member when selecting menu items. Our meat is of Irish origin and sourced from local suppliers*

### Champagne and Sparkling

	Gls (125ml)	Btl
Laurent Perrier La Cuvée NV, Champagne, France	25	125
Laurent Perrier Cuvée Rosé NV, Champagne, France	35	170
Laurent Perrier Grand Siècle, Champagne, France		225
Moët & Chandon NV, Champagne, France		150
Moët & Chandon Vintage 2013, Champagne, France		180
Billecart-Salmon Brut Rosé NV, Champagne, France		180
Dom Pérignon Brut, Champagne, France		430
Celene Opale, Cremant Blanc De Blanc, Bordeaux, France	15	62

### March Special By the Glass

	Gls (125ml)	Btl
<b>White:</b> Cortese, Toledana, Villa Lanata, Gavi, Italy, 2020	14	52
<b>Red:</b> Shottesbrooke, McLaren Vale, Australia 2019	11	44

### White Wine

	Gls (125ml)	Btl
Domaine Le Verger, Chablis, Burgundy, France, 2022	16	64
Domaine Daniel Chotard, Sancerre, France, 2022	16	64
Castel de Fornos, Albarino, Rias Baixas, Spain, 2021	14	56
Hunter's Estate, Sauvignon Blanc, Marlborough, New Zealand 2022	14	56
Terre Forti, Pinot Grigio, Delle Venezie, Italy, 2022	12	51
Greywacke, Pinot Gris, Marlborough, New Zealand, 2021		66

### Red Wine

	Gls (125ml)	Btl
Hacienda El Olmo-Crianza, Tempranillo, Rioja, Spain, 2019	12	48
Château Penin, Bordeaux Superior, France, 2018	13	52
Monte Del Frà, Valpolicella Ripasso, Classico Superiore, 2020	14.5	58
Domaine Louis Latour, Pinot Noir, Coteaux du Verdon, France, 2022	14	56
Espora Reserva, Alentejo, Portugal, 2021		58
Closierie De Vaudieu, Châteauneuf du Pape, France, 2020		70
Séptima Obra, Malbec, Reserva, Mendoza, Argentina, 2021	14	56

### Rosé Wine

	Gls (125ml)	Btl
Château La Gordonne, Côte de Provence, France, 2021	12	50
Ultimate Provence, Rosé, AOP Côtes de Provence, France, 2022	17	68

### Domaine Jeanne Collection - Provence

	Btl
JJ Bulles Blanche, NV (Sparkling)	56
JJ Bulles Rosé, NV (Sparkling)	56
JJ Vacluse Blanc, 2020 (White)	43
JJ Esprit Rosé, 2020 (Rosé)	58
Légende Domaine Jeanne, 2019 (Red)	45

## Shelbourne Signature Cocktails

<b>The Shelbourne Bramble</b> Method & Madness Gin, Chambord, Raspberry and Apple Coulis, Lemon, Sugar (12)	17
<b>El Greco Madness</b> Redbreast 12, Aperol, Cocoa Vermouth, Orange Bitters (12)	17
<b>Euphoria</b> Hibiscus Infused Olmeca Altos Tequilla, Orange Cordial, All Spice Liqueur, Lime Juice & Sugar Syrup (12)	17
<b>Sherry Spritz</b> Home Made Rosemary & Bay Leaf Liqueur, Lime Juice, Amontillado Sherry, Soda Water, Celene Opale Cremant (12)	17
<b>Cold – Hearted</b> Five farms Irish Cream, Frangelico, Cold Brew Tea Blend, Velvet Falernum (5,11,12)	17
<b>27 Mysteries</b> Hennessy VS, Sandeman Port, Home Made Black Cardamom Syrup Lemon Juice, Chocolate Bitters (12)	17
<b>Smokey &amp; Spice Inferno</b> Punt E Mes, Vida Del Maguey Mezcal, Rooster Rojo, Grapefruit Juice, Chilli & Peppercorn Campari (11,12)	17
<b>California Dreamin'</b> Gunpowder California Gin, Hazelnut Syrup Espresso Coffee, Almond Milk (5,12)	17
<b>Yellow Brick Road</b> Malfy Gin, Cocchi di Torino, White Pepper Syrup, Citric Acid, Chocolate Bitters (11,12)	17
<b>Goosebumps</b> Anise Infused Absolut Elyx Vodka, Cointreau, Honey Syrup, Peychaud's Bitters (12)	17
<b>Vanilla Peach Bliss</b> Spiced Peach Vanilla Liqueur, Brown Sugar, All Spice Syrup, Cinnamon Infused Liqueur (12)	17
<b>Tokyo Cruz</b> Nikka Coffee Grain, Bacardi 8 Year, Home Made Rosemary & Ginger Syrup, Lemon Juice, Orange & Angostura Bitters (12)	17

