

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 | Half Dozen 18

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

Mini Seafood Platter | 50

Dublin Bay Prawns, Mussels, Whiskey Cured Salmon, Coastal Oysters, Liscannor Crab, Guinness Bread (1, 4, 6, 7, 10, 11, 12, 13, 14)

Baked Garlic Prawns | 22

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

Classics

Shelbourne Burger | 22

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, 3, 10, 11, 14) **(Please allow 20 minutes)**

No.27 Club | 22

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

Market Fish & Chips | 22

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 | 8.5

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

Knockalara Salad | 20

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

Open Oak Smoked Salmon | 19

Smashed Avocado, Crusty Sour Dough Bread and Overnight Tomatoes (1, 12, 13, 14)

Shredded Confit Duck Leg | 19

Summer Citrus Salad with Shaved Fennel, Orange and Toasted Pine Nuts (5, 12)

Desserts

Warm Chocolate Fondant | 11

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

Crème Brûlée | 10

Palmiere Biscuit (1, 10, 11)

Caramelised Bread & Butter Pudding | 9

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

Shelbourne Gateaux of the day | 10

Selection of Aged Irish Cheeses | 15

(1, 5, 11, 12)

Champagne and Sparkling

	Gls(125ml)	Btl
Laurent Perrier La Cuvée NV, Champagne, France	23	115
Laurent Perrier Cuvée Rosè NV, Champagne, France	29	165
Laurent Perrier Grand Siècle, Champagne, France		225
Moët & Chandon NV, Champagne, France		120
Moët & Chandon Vintage 2013, Champagne, France		165
Billecart-Salmon Brut Rosè NV, Champagne, France		180
Krug Grand Cuvée, Champagne, France		415
Celene Opale, Blanc De Blanc, Bordeaux, France	15	60

White Wine

	Gls(175ml)	Btl
Domaine Le Verger, Chablis, Burgundy, France, 2019	14	55
Domaine Daniel Chotard, Sancerre, France, 2018	15	62
Agnus Dei, Albarino, Rias Baixas, Spain, 2020	13	51
Little Beauty, Sauvignon Blanc, Marlborough, New Zealand, 2020	15	58
Broc Vineyards, Marsanne Roussanne, Madera Foothills, California		64
Greywacke, Pinot Gris, Marlborough, New Zealand, 2018		66
Jean Louis Chavy, Puligny-Montrachet Folatieres 1er Cru, Burgundy, France, 2019		145

Red Wine

	Gls(175ml)	Btl
Hacienda El Olmo-Crianza, Tempranillo, Rioja, Spain, 2018	12	48
Chateau Penin, Bordeaux Superior, France, 2016	13	49
Monte Del Frà, Valpolicella Ripasso, Classico Superiore, 2018	14.5	58
Domaine Louis Latour, Pinot Noir, Coteaux du Verdon, France, 2018	13.5	54
Testalonga, Babi Bandito, Carignan, Swartland, South Africa 2017		60
Esporao Reserva, Alentejo, Portugal, 2018		58
Closerie De Vaudieu, Chateauneuf du Pape, France, 2019		70

Rosé Wine

	Gls(175ml)	Btl
Chateau La Gordonne, Côte de Provence, France, 2019	9.5	38
Chateau d'Esclans, Whispering Angel, Provence-France, 2020	18	80

Sommelier Nisea Dobby Personal Favorite

	Btl
Chateau De Tracy, Pouilly Fume, France, 2019	68

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

Our meat is of Irish origin and sourced from local suppliers

All wines and vintages are subject to availability and change. Full wine menu available upon request

Sherry, Port and Sweet Wine

	Gls(125ml)
De Bortoli Deen, Botryis Semillion	9
Petit Guirard Sauternes 2016	15
Valdepenas, Pago De Miraflores, Manzanilla, Sanlucar Jerez, Spain	10.5
Valdepenas,Don Gonzalo, Olorosso, Jerez, Spain	15
Valdepenas, El Condado, Pedro Ximenez, Jerez, Spain	10.5
Warres LBV 2007, Douro Valley, Portugal	10.8

Signature Cocktail List

El Greco Madness	16	Purple Halo	16
Redbreast 12, Apreol, Cocoa Vermouth, Angostura Bitters		Pisco, Glendalough Gin, Purple Yam, Avallen Calvados, Olorosso Sherry, Orgeat, Lemon	
Life's a Peach	16	Granny Smith Spritz	16
Buffalo Trace, Pecans, Cocchi Americano, Harveys Bristol Cream, Peach and Black Pepper, Lemon		St. Germain, Avallen Calvados, Apple Sherbert, Lime, Soda, Cremant de Bordeaux	
Interstellar	16	The Shelbourne Bramble	16
Grey Goose La Poire, Del Maguey VIDA Mezcal, Butterfly Pea Caramel, Lemon, Sauvignon Blanc		Method & Madness Gin, Raspberry and Apple Coulis, Lemon, Sugar	
Grand Dame	16	Simplicity	16
PAMA, Cote De Provence Rose, Peach and Jasmine Soda, Peach, Laurent Perrier Champagne		Berthas Revenge Gin, Campari, Rhubarb, Velvet Falernum, Grapefruit, Peychaud Bitters	
Fairway	16	Mr. Jack N/A	8.5
Green Spot, Loungueville Apple Brandy, Angostura Bitters, Tonka Bean, Soda Water		Seedlip Grove, Grapefruit Juice, Lemon Juice, Sugar Syrup	
Espresso Marti-No N/A	8.5	Heat 'em Up N/A	8.5
Seedlip Spice, Espresso, Maple Syrup		Ceders Crisp, Lime Juice, Jalapeno Agave, Fresh Orange Juice	
Elegance N/A	8.5		
Four Berry Cordial, Non Alcoholic Sparkling Wine			

Spirits

Irish Whiskey		Brandy/Cognac	
Redbreast 12	12	Blue Spot	12
Redbreast15	19	Longueville House	9
Redbreast 21	30	Hennessy VS	7.5
Midleton 2017	70	Hennessy Fin De Cognac	10
Midleton 2018	25	Hennessy VSOP	10
Midleton 2019	40	Hennessy XO	28
Midleton 2020	100	Remy Martin VSOP	10
Green Spot	11	Remy Martin XO	25
Yellow Spot	13	Hennessy Paradis	100
Red Spot	30	Hennessy Richard	200
		Teelings Brabazon	12
		Hennessy Imperial	250

Please note not all Spirits are listed, please ask your server for enquiries