

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

Mini Seafood Platter | 48

Dublin Bay Prawns, Mussels, Whiskey Cured Salmon, Coastal Oysters, Liscannor Crab, Guinness Bread

Baked Garlic Prawns | 21

Crusty Sourdough Bread, Baby Gem Leaves and Parmesan Dressing

Classics

Shelbourne Burger | 20

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

(Please allow 20 minutes)

No.27 Club | 21

Chicken, Bacon, Fried Egg, Tomato, Mayonnaise, Cos Lettuce, Fries

Market Fish & Chips | 21

Tempura Style Kilmore Quay Plaice, Crushed Garden Peas, Tartar Sauce, Fries

Croque Monsieur | 19

Baked Ham, Gruyere & Parmesan Cheese with Dressed Garden Leaves

Earth & Garden

Soup of the Day | 8.5

Served with our Homemade Guinness Bread

Knockalara Salad | 19

Mixed Garden Leaves, Knockalara Goats Cheese, Poached Pear, Pickled Beetroot, Candied Salted Walnuts, Hazelnut Dressing

Open Oak Smoked Salmon | 19

Smashed Avocado, Crusty Sour Dough Bread and Overnight Tomatoes

Shredded Confit Duck Leg | 19

Summer Citrus Salad with Shaved Fennel, Orange and Toasted Pine Nuts

Desserts

Warm Chocolate Fondant | 9

Vanilla Ice Cream

Crème Brûlée | 9

Palmiere Biscuit

Caramelised Bread & Butter Pudding | 9

Crème Anglaise, Pear Purée, Rum Raisin Ice Cream

Shelbourne Gateaux of the day | 10

Selection of Aged Irish Cheeses | 15

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 2012, Champagne, France		165
Bollinger NV, Champagne, France		150
Billecart-Salmon Brut Rosè NV, Champagne, France		180
Dom Perignon, NV, Champagne, France		395
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, 2018	14	55
Domaine Daniel Chotard, Sancerre, France, 2019	15	62
Agnus Dei, Albarino, Rias Baixas, Spain, 2018	13	51
Little Beauty, Sauvignon Blanc, Marlborough, New Zealand, 2020	15	58
Broc Vineyards, Marsanne Roussanne, Madera Foothills, California, USA		64
Greywacke, Pinot Gris, Marlborough, New Zealand, 2017		66
Jean Louis Chavy, Puligny-Montrachet Folatieres 1er Cru, Burgundy, France, 2017		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		54
13.5 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

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

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

Ramos Fool 16 Method & Madness Gin, Rhubarb Cordial, Vanilla Cream, Lemon, Lime, Egg Whites, Peach and Jasmine Soda	Purple Halo 16 Pisco, Glendalough Gin, Purple Yam, Avallen Calvados, Olorosso Sherry, Orgeat, Lemon
Life's a Peach 16 Buffalo Trace, Pecans, Cocchi Americano, Harvey Bristol Cream, Peach and Black Pepper, Lemon	Granny Smith Spritz 16 St. Germain, Avallen Calvados, Apple Sherbert, Lime, Soda, Cremant de Bordeaux
Interstellar 16 Grey Goose La Poire, Del Maguey VIDA Mezcal, Butterfly Pea Caramel, Lemon, Sauvignon Blanc	The Shelbourne Bramble 16 Method & Madness Gin, Raspberr and Apple Coulis, Lemon, Sugar
Rós Beag 16 Absolut Elyx Vodka, Pama, Chambord, Raspberr, Tonka Bean, Lemon, Cremant de Bordeaux	Simplicity 16 Chinnery Gin, Campari, Rhubarb, Velvet Falernum, Grapefruit, Peychaud Bitters
Fairway 16 Green Spot, Loungueville Apple Brandy, Angostura Bitters, Tonka Bean, Soda Water	Mr. Jack 8.5 Seedlip Grove, Grapefruit Juice, Lemon Juice, Sugar Syrup
Garden Sour 8.5 Seedlip Garden, Cloudy Apple Juice, Cider Vinegar, Rosemary, Lemon, Sugar	Heat 'em Up 8.5 Ceders Crisp, Lime Juice, Jalapeno Agave, Fresh Orange Juice
Espresso Marti-No 8.5 Seedlip Spice, Espresso, Maple Syrup	

Spirits

Irish Whiskey		Brandy/Cognac	
Redbreast 12	12	Blue Spot	12
Redbreast15	19	Connemara 12yr	12
Redbreast 21	30	Tullamore Dew XO	8
Midleton 2017	70	Tullamore Dew 15yr	14
Midleton 2018	25	Bushmills 10yr	8.5
Midleton 2019	40	Bushmills 16yr	17
Midleton 2020	100	Bushmills 21yr	22
Green Spot	11	Powers Johns Lane	10
Yellow Spot	13	Powers Signature	10.5
Red Spot	30	Teelings Brabazon	12
		Longueville House	9
		Hennessy VS	7.5
		Hennessy Fin De Cognac	10
		Hennessy VSOP	10
		Hennessy XO	28
		Remy Martin VSOP	10
		Remy Martin XO	25
		Hennessy Paradis	100
		Hennessy Richard	200
		Hennessy Imperial	250

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