

# 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 | Half Dozen 16**

Please ask your server regarding the origin of our oysters

**Mini Seafood Platter | 45**

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

**Baked Garlic Prawns | 19**

Crusty Sourdough Bread, Baby Gem Leaves and Parmesan Dressing

## Earth & Garden

**Soup of the Day | 8.5**

Served with our Homemade Guinness Bread

**Shelbourne Caesar Salad | 14**

Baby Gem Lettuce, Bacon, Croutons, Boiled Egg, Anchovies, Garlic Crumb

Add Roast Chicken | 22 (*Please allow 20 minutes*)

**Knockalara Salad | 19**

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

## Classics

**Shelbourne Burger | 19**

Flame Grilled Hereford Mince Half Pounder, Hegarty's Smoked Cheddar, Baby Gem Lettuce, Sliced Tomato, Mayonnaise & Mustard on a Brioche Bun served with Shelbourne Truffle Fries

*(Please allow 20 minutes)*

**No.27 Club | 19**

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

**Market Fish & Chips | 19**

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

## Special of the Day | 19

*Includes tea/coffee*

**Monday**

**Rotisserie Style Chicken Salad**, Gem Lettuce, Rocket, Overnight Tomato, Avocado, Pickled Red Onion, Toasted Pine Nuts and French Dressing.

**Tuesday**

**Open Oak Smoked Salmon**, Smashed Avocado Crusty Sour Dough Bread and Overnight Tomatoes

**Wednesday**

**Shredded Confit Duck Leg**, Summer Citrus Salad with Shaved Fennel, Orange and Toasted Pine Nuts

**Thursday**

**Fusilli Pasta**, Spicy Chorizo, Tomato, Red Pepper Sauce and Cherry Tomatoes

**Friday**

**House Smoked Salmon**, Cod Fishcake, Wilted Spinach Curry Mayonnaise

## Desserts

**Warm Chocolate Fondant | 9**

Vanilla Ice Cream

**Crème Brûlée | 9**

Palmiere Biscuit

**Bread & Butter Pudding | 9**

Crème Anglaise, Pear Purée

**Lemon Posset | 9**

Plum Compôte, Caramelised Almond Tuile

**Shelbourne Gateaux of the day | 9**

**Selection of Aged Irish Cheeses | 15**

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 July 2020. Our meat is of Irish origin and sourced from local suppliers