

## Pre-Theatre Menu

Available from 5:30pm to 6:30pm

**2 Course | 40**

**3 Course | 47**

**Sourdough and Lumberjack Bread** (1, (wheat, barley, oat), 3)  
Served with Village Dairy Butter (11)

### TO START

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

**Cured Castletownbere Salmon Tartlet**

Liscannor Crab, Pickled Cucumber, Wasabi Emulsion (1, 3, 4, 8, 10, 11, 12, 13, 14)

**Pressed Manor Farm Chicken And Tommy Doherty Black Pudding Terrine**

Grilled Sourdough (1, 3, 11, 12)

### MAIN COURSE

**Supreme of Manor Farm Chicken**

Carrots, Chicken Veloute, Hen of The Woods (3, 5, 8, 11, 12)

**Fillet of Goatsbridge Trout**

Lusk Cauliflower, Leeks, Mussels (3, 8, 11, 12, 13)

**Jerusalem Artichoke Risotto**

Ballymakenny Broccoli, 30 Month Aged Parmesan (3, 8, 11, 12)

### Side Orders

Green Salad (3, 12, 14) | Mashed Potato (11) | Green Beans (3, 11)

Fries (1, 3) | Glazed Carrots, Hazelnut & Pistachio Dukkha (5, 6, 11)

| **6 euro supplement for all our Shelbourne Classic Sides**

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

### DESSERT

**Salted Chocolate Tart**, Caramel Ice Cream (1, 3, 5, 10, 11, 12)

**Vanilla Crème Brulée**, Palmière Biscuit (1, 10, 11, 12)

**Shelbourne Pavlova**, Chantilly Cream, Mixed Berries (10, 11, 12)

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 Perignon Brut, Champagne, France		430
Celene Opale, Cremant Blanc De Blanc, Bordeaux, France	15	62

October Special By the Glass	Gls (125ml)	Btl
<b>White:</b> Chateau Changyu Moser XV, Helan Mountain Range, China 2017	11	
<b>Red:</b> Shottesbrooke, McLaren Vale, Australia 2019	11	

White Wine	Gls (125ml)	Btl
Domaine Le Verger, Chablis, Burgundy, France, 2020	16	64
Domaine Daniel Chotard, Sancerre, France, 2020	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, 2021	12	51
Greywacke, Pinot Gris, Marlborough, New Zealand, 2020		66

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

Rosé Wine	Gls (125ml)	Btl
Chateau La Gordonne, Côte de Provence, France, 2020	12	50
Ultimate Provence, Rosé, AOP Côtes de Provence, France, 2020	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>	<b>17</b>
Method & Madness Gin, Chambord, Raspberry and Apple Coulis, Lemon, Sugar (12)	
<b>El Greco Madness</b>	<b>17</b>
Redbreast 12, Aperol, Cocoa Vermouth, Orange Bitters (12)	
<b>Dreamcatcher</b>	<b>17</b>
Green Spot, Bacardi 8yr, Ardbeg, All Spice Syrup, Lemon Juice, Orange Juice, Cranberry Juice, Grenadine (12)	
<b>Sunflora Spritz</b>	<b>17</b>
Cabbage Infused Cachaca, Sake, Beetroot & Ginger Shrub, Honey, Soda Water, Cremant (12)	
<b>Pear Pressure</b>	<b>17</b>
Strawberry Infused Pisco, Homemade Pear Nectar, Pedro Ximenez, Lime Juice, Tonka Bean Syrup (12)	
<b>A Bird in Hand</b>	<b>17</b>
Malfy Gin, Rosemary Liquor, Orange Oleo Saccharum, Lemon Juice, Saline, Homemade Orange Blossom Soda (12)	
<b>Banrion</b>	<b>17</b>
Olmeca Altos, Chamomile Infused Lillet Blanc, Homemade All Spice Liqueur, Orange bitters (12)	
<b>Green Grove N/A</b>	<b>9</b>
Ceder's Crisp, Pear Shrub, Monin Green Apple, Soda Water (12)	
<b>Berry Crisp N/A</b>	<b>9</b>
Ceder's Crisp, Red Berry Syrup, Non Alcoholic Sparkling Wine (12)	

The Shelbourne Hotel makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As the Shelbourne prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.

