

A La Carte Menu

Caviar to Share 50g Perle Imperial (Huso Dauricus) | 275

Lightly Salted, Rich & Creamy Texture Served with Buckwheat Blinis,
Egg, Chives, Red Onion, Sour Cream (Market Availability)

(1, 3, 10, 11, 12, 13, 14)

To Start

Half Dozen Coastal Oysters | 21

Ponzu Dressing, Spring Onion, Chilli (1, 4, 7, 8, 12, 13)

Torchon of Foie Gras | 25

Fig Chutney, Sauternes Jelly with Toasted Brioche (1, 8, 10, 11, 12)

Liscannor Crab | 25

Kohlrabi, Dill, Nori Seaweed cracker (4, 7, 8, 10, 12, 13, 14)

Main Courses

200g Roast Centre Cut Fillet of Charleville Beef | 55

Bourguignon Jus (1, 3, 8, 11, 12, 13, 14)

Loin of Wicklow Venison | 55

Celeriac, Cranberry, Sauce Grand Veneur (3, 8, 11, 12)

Fillet of Atlantic Halibut | 55

Violet Artichoke, Smoked Oyster, Laurent Perrier Champagne Sauce, Pearl Caviar (3, 7, 8, 10, 11, 12, 13, 14)

Classics

Please allow a minimum of 30 minutes

28 Day Aged 500g Hereford Beef Chateaubriand | 130 (Serves 2)

500g Beef Fillet Carved Tableside, Watercress, Roast Garlic, Bearnaise Sauce *Choice of two side dishes* (3, 10, 11, 12, 13, 14)

Pan Seared Dover Sole 'Meuniere' | 60 (Market Availability)

Baby Capers, Croutons, Samphire, Lemon Segments

On or Off the Bone (1, 3, 11, 13)

Side Orders

Green Salad (3, 12, 14), Green Beans (3, 11), Mashed Potato (11), Fries (1, 3), Glazed Carrots & Hazelnut Dukkha (5, 6, 11) |

5.5 euro supplement for all our Shelbourne Classic Sides

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

Desserts

Baked Blueberry Cheesecake, Lemon Mousse, Blueberry Gel | 15 (1, 3, 5, 10, 11, 12)

Chocolate and Hazelnut Mousse, Blood Orange Jelly, Feuilletine Crisp, Chocolate Sablé Biscuit | 15 (1, 3, 5, 10, 11, 12)

Coconut Mousse, Grilled Pineapple, Cinnamon Cream, Pineapple Rum Gel | 15 (1, 3, 5, 10, 11, 12)

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

Dinner Menu

Table d'Hote | 3 Course 65

To Start

Soup of the Day (8, 11)

Cured Castletownbere Salmon, Liscannor Crab, Lemon Gel, Mustard Aioli (1, 3, 7, 8, 10, 11, 12, 13, 14)

Pressed Shercock Chicken And Tommy Doherty Black Pudding Terrine, Grilled Sourdough (1, 3, 11, 12)

Fivemiletown Goat's Cheese Mousse, Beetroot, Apple, Candied Walnut (1, 5, 11, 12)

Main Course

Supreme of Shercock Chicken, Pomme Anna, Mushroom Sauce (3, 11, 12)

8oz Sirloin of Charleville Beef, Potato Terrine, Bourguignon Jus (3, 8, 11, 12) *15 euro supplement*

Market Fish of The Day, Lemon Segments, Capers, Spinach (1, 3, 4, 11, 12, 13)

Wild Mushroom Risotto, 30 Month Aged Parmesan (3, 11, 12)

Side Orders

Green Salad (3, 12, 14), Mashed Potato (11), Green Beans (3, 11), Fries (1, 3) Glazed Carrots & Hazelnut Dukkha (5, 6, 11)

| **5.5 euro supplement for all our Shelbourne Classic Sides**

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

Dessert

Warm Chocolate Fondant, Vanilla Ice Cream (1, 3, 5, 10, 11)

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

Lemon Posset, Plum Compote, Almond Tuile, Shortbread (1, 5, 11, 12)

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