



THE
SHELBOURNE
Lunch Menu

To include a glass of House White or Red Wine per person

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)

Salt Baked Celeriac

Knockanore Smoked Cheddar Cheese, Hazelnut, Pickled Walnut, Dill (1, 3, 5, 8, 10, 11, 12)

MAIN COURSE

Charred Short Rib of Kells Beef

Roasted Cauliflower, Girolles, Broccoli (3, 11, 12)

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

Strawberry Mousse Tart, Chocolate Brownie, White Chocolate Chantilly (1, 3, 5, 10, 11, 12)

Lemon Meringue Pie, Raspberry Sorbet (1, 3, 5, 10, 11, 12)

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

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



THE
SHELBOURNE

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
White: Chateau Changyu Moser XV, Helan Mountain Range, China 2017	11	
Red: 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
Esporaio Reserva, Alentejo, Portugal, 2019		58
Closerie 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

The Shelbourne Bramble	17
Method & Madness Gin, Chambord, Raspberry and Apple Coulis, Lemon, Sugar (12)	
El Greco Madness	17
Redbreast 12, Aperol, Cocoa Vermouth, Orange Bitters (12)	
Dreamcatcher	17
Green Spot, Bacardi 8yr, Ardbeg, All Spice Syrup, Lemon Juice, Orange Juice, Cranberry Juice, Grenadine (12)	
Sunflora Spritz	17
Cabbage Infused Cachaca, Sake, Beetroot & Ginger Shrub, Honey, Soda Water, Cremant (12)	
Pear Pressure	17
Strawberry Infused Pisco, Homemade Pear Nectar, Pedro Ximenez, Lime Juice, Tonka Bean Syrup (12)	
A Bird in Hand	17
Malfy Gin, Rosemary Liquor, Orange Oleo Saccharum, Lemon Juice, Saline, Homemade Orange Blossom Soda (12)	
Banrion	17
Olmeca Altos, Chamomile Infused Lillet Blanc, Homemade All Spice Liqueur, Orange bitters (12)	
Green Grove N/A	9
Ceder's Crisp, Pear Shrub, Monin Green Apple, Soda Water (12)	
Berry Crisp N/A	9
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.

