

Lunch Menu

Table d'Hote | 2 Course 34

Table d'Hote | 3 Course 38

To Start

Soup of the Day

Terrine of Slow Braised Grannagh Ham, Mustard Aioli, Kholrabi Remoulade, Sourdough Crisp

Cured Castletownbere Salmon, Buttermilk & Horseradish Emulsion, Radish, Beetroot

Salt Baked Celeriac, Cashel Blue Cheese, Golden Raisin Purée, Toasted Hazelnuts (V)

Main Course

Daube of Charleville Beef, Roast Garlic Potato Purée, Bourguignon Jus, Bacon Lardons

Supreme of Shercock Chicken, Cassoulet of White Beans & Chorizo

Market Fish of the Day, Broth of Summer Vegetables & Herbs

Potato and Parmesan Gnocchi, Gruyère Cheese & Rosemary Velouté, Confit Tomato

Side Orders

Mashed Potato, Green Beans & Garlic Butter, Green Salad, Fries, Glazed Carrots & Dukkha | 5.5 euro

supplement Shelbourne Truffle Fries | 7.5 euro supplement

Dessert

Shelbourne Pavlova, Crème Chantilly, Mixed Berries

Bread & Butter Pudding, Crème Anglaise, Pear Purée

Chocolate & Raspberry Tart, Vanilla Ice Cream

Vanilla Crème Brulée, Palmiere Biscuit

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, 2018	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	13.5	54
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 Duddy 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. Please note a 15% service charge applies on tables of 6 or more.

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	Purple Halo 16
Method & Madness Gin, Rhubarb Cordial, Vanilla Cream, Lemon, Lime, Egg Whites, Peach and Jasmine Soda	Pisco, Glendalough Gin, Purple Yam, Avallen Calvados, Olorosso Sherry, Orgeat, Lemon
Life's a Peach 16	Granny Smith Spritz 16
Buffalo Trace, Pecans, Cocchi Americano, Harvey Bristol Cream, Peach and Black Pepper, Lemon	St. Germain, Avallen Calvados, Apple Sherbert, Lime, Soda, Cremant de Bordeaux
Interstellar 16	The Shelbourne Bramble 16
Grey Goose La Poire, Del Maguey VIDA Mezcal, Butterfly Pea Caramel, Lemon, Sauvignon Blanc	Method & Madness Gin, Raspberry and Apple Coulis, Lemon, Sugar
Rós Beag 16	Simplicity 16
Absolut Elyx Vodka, Pama, Chambord, Raspberry, Tonka Bean, Lemon, Cremant de Bordeaux	Chinnery Gin, Campari, Rhubarb, Velvet Falernum, Grapefruit, Peychaud Bitters
Fairway 16	Mr. Jack 8.5
Green Spot, Loungueville Apple Brandy, Angostura Bitters, Tonka Bean, Soda Water	Seedlip Grove, Grapefruit Juice, Lemon Juice, Sugar Syrup
Garden Sour 8.5	Heat 'em Up 8.5
Seedlip Garden, Cloudy Apple Juice, Cider Vinegar, Rosemary, Lemon, Sugar	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