

## Dinner Menu

Table d'Hote | 3 Course 65

### To Start

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

**Shelbourne Cured & Smoked Castletownbere Salmon**, Liscannor Crab, Lemon Gel, Wholegrain Mustard Mayonnaise, Trout Caviar, Dill (3, 10, 12, 13, 14)

**Confit Duck Leg Terrine**, Fig Chutney, Grilled Sourdough (1, 3, 5, 11, 12, 14)

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

**Half Dozen Coastal Oysters**, Ponzu Dressing (1, 3, 7, 12, 13)

**Torchon of Foie Gras**, Fig Chutney, Sauternes Jelly, Toasted Brioche (1, 8, 10, 11, 12) | **15 euro supplement**

**Liscannor Crab**, Kohlrabi, Dill, Nori Seaweed cracker (1, 4, 7, 8, 10, 12, 13, 14) | **15 euro supplement**

### Main Course

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

**Loin of Wicklow Venison**, Celeriac, Cranberry, Sauce Grand Veneur (3, 8, 11, 12)

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

**Roasted Butternut Squash**, Roscoff Onion, Maitake Mushroom, Walnut (3, 5, 11, 12)

**Fillet of Atlantic Cod**, Violet Artichoke, Smoked Oyster, Laurent Perrier Champagne Sauce, Pearl Caviar (1, 3, 7, 8, 10, 11, 12, 13, 14) | **12 euro supplement**

**200g Roast Centre Cut Fillet of Charleville Beef**, Bourguignon Jus (1, 3, 8, 11, 12, 13, 14) | **35 euro supplement**

### 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

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

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

**Warm Chocolate Fondant**, Vanilla Ice Cream, Orange Tuile (1, 3, 5, 10, 11, 12)

**Chocolate Caramel Tart**, Raspberry Sorbet (1, 3, 5, 10, 11, 12)

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

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

### Champagne and Sparkling

Gls(125ml) Btl

Laurent Perrier La Cuvée NV, Champagne, France	25	120
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		165
Billecart-Salmon Brut Rosé NV, Champagne, France		180
Dom Perignon Brut, Champagne, France		430
Celene Opale, Blanc De Blanc, Bordeaux, France	15	60

### White Wine

Gls(125ml) Btl

Domaine Le Verger, Chablis, Burgundy, France, 2020	14	62
Domaine Daniel Chotard, Sancerre, France, 2020	15	60
Castel de Fornos, Albarino, Rias Baixas, Spain, 2021	14	56
Hunter's, Sauvignon Blanc, Marlborough, New Zealand 2022		56
Greywacke, Pinot Gris, Marlborough, New Zealand, 2018		66
Terre Forti, Pinot Grigio, Delle Venezie, Italy	12	51

### 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	14.5	58
Domaine Louis Latour, Pinot Noir, Coteaux du Verdon, France	14	56
Espora Reserva, Alentejo, Portugal, 2018		58
Closerie De Vaudieu, Chateauneuf du Pape, France, 2020		70
Séptima Obra, Malbec, Reserva, Mendoza, Argentina	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	17	68

*All wines and vintages are subject to availability and change. Full wine menu available upon request*

<b>Sherry, Port and Sweet Wine</b>	<b>Gls(125ml)</b>
De Botoli 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

### Shelbourne Signature Cocktails

<b>The Shelbourne Bramble</b> Method & Madness Gin, Chambord, Raspberry and Apple Coulis, Lemon, Sugar	16	<b>Amalfi Coast</b> Malfy Rose Gin, Orange Shrub, Italicus, Salted Prosecco Syrup, Pernod	16
<b>El Greco Madness</b> Redbreast 12, Aperol, Cocoa Vermouth, Orange Bitters	16	<b>Into The Wild</b> Teelings Blackpit, Martini Fiero, Disaronno, Lemon Juice, Thyme Syrup	16
<b>Soileir</b> Bertha's Revenge, Homemade Cherry Liquor, Amaro Nonino, Fresh Pineapple	16	<b>Grand Dame</b> PAMA, Cote De Provence Rose, Peach and Jasmine Soda, Peach, Laurent Perrier Champagne	16
<b>Dreamcatcher</b> Green Spot, Bacardi 8, Ardbeg, All Spice Syrup, Lemon Juice, Orange Juice, Cranberry Juice, Grenadine	16	<b>Berry Crisp N/A</b> Ceder's Crisp, Red Berry Syrup, Non Alcoholic Sparkling Wine	8.5
<b>Mamma Mia!</b> Seaweed Infused Kalak Peated Vodka, Lillet White, Lillet Rose, Strawberry	16	<b>Green Grove N/A</b> Ceder's Crisp, Pear Shrub, Monin Green Apple, Soda Water	8.5

### Spirits

<b>Irish Whiskey</b>		<b>Brandy/Cognac</b>	
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\*

