Sample Table d’Hôte Menu
2 Course 42 | 3 Course 50

To Start
Cream of Celeriac Soup, Truffle Oil
Fivemiletown Goat’s Cheese Mousse, Pickled Beetroot, Walnut Pesto
House Cured Castletownbere Salmon, Green Olives, Capers, Horseradish Yoghurt, Lemon Gel
Ham Hock & Pork Terrine, Celeriac Remoulade, Mustard Aioli

Main Course
Rib Eye Steak, Spinach, Bourguignon Jus * €12 Supplement
Roast Phesant, Choucroute, Morteau Sausage (may contain shot)
Pan Seared Kilmore Quay Cod, Cauliflower Purée, Tenderstem Broccoli, Mullaghmore Mussels
Cep Mushroom Risotto, Truffle, Cratloe Hills Sheeps Cheese

Side Orders
Hispi Cabbage • Mashed Potatoes • Green Salad • Cauliflower Gratin / 5.5
Shelbourne Truffle Fries / 7.5

Desserts
Shelbourne Pavlova, Mixed Berries, Crème Chantilly
Warm Chocolate Fondant, Pistachio Ice Cream
Lemon Posset, Plum Compôte, Caramelised Almond Tuile
Sticky Toffee Pudding, Butterscotch Sauce, Strawberry Ice Cream
Selection of Irish Cheese, Quince Jelly

As a member of Good Food Ireland Executive Chef Garry Hughes is committed to prioritizing the core indigenous ingredients promoting local and artisan food producers. If you are concerned about Food or Beverage Allergies you are invited to seek assistance from a team member. Our meat is of Irish origin and sourced from local suppliers. 15% Service Charge applies for parties of 8 or more. All Menus are subject to change according to seasonality and availability.