

THE TERRACE



Dishes will be delivered to your table in the order they are prepared. Timings may vary

To Share

Half Dozen Coastal Oysters | 19

Oysters iced on Half Shell & Fresh from Irish Waters
With Lemon Mignonette or Ponzu Dressing (7, 12)
(Please ask your server regarding the origin of our Oysters)

Truffled Brie de Meaux | 40

Mascarpone, Port & Onion Marmalade, Crusty Sourdough (1, 3, 4, 11, 12)
Recommended with Pear & Ginger Belvedere Vodka with a drop of Linden Honey | 16

Taste of the Land | 30

Hummus, Guacamole, Crudities, Cashel Blue Cheese Dip, Croutons (1, 3, 6, 8, 11, 12)

Seafood Platter | 60

Six Dublin Bay Prawns, a Dozen Sligo Mussels, Whiskey Cured Salmon,
Half a Dozen Coastal Oysters, Liscannor Crab Cocktail, Guinness Bread, Shallot Mignonette,
Lemon, Tabasco (1, 4, 6, 7, 10, 11, 12, 13, 14)
Add Half Lambay Lobster & Truffle Mayonnaise *(Market Availability)* | 40 (4, 7, 10, 11, 14)

Selection of Aged Cheese & Cured Meat Sharing Board | 56

Blue, Cheddar, Baked Saint Marcellin Raw Cow Cheese & Cured Meats
(please allow 20 minutes) (1, 3, 8, 11, 12)

To Finish

Shelbourne Gateaux of the day | 12