



Sharing Platters

Oysters on Half Shell & Fresh from Irish Waters | Each 3 | Half Dozen 18

Please ask your server regarding the origin of our oysters

Mini Seafood Platter | 48

Dublin Bay Prawns, Mussels, Whiskey Cured Salmon, Coastal Oysters, Liscannor Crab, Guinness Bread

Selection of Irish Aged Cheeses & Cured Meats | 48

Plum & Apple Chutney, Grapes, Crackers

All-Day Dining

Soup of the Day | 8.5

Served with our Homemade Guinness Bread

Baked Garlic Prawns | 22

Crusty Sourdough Bread, Baby Gem Leaves and Parmesan Dressing

Open Oak Smoked Salmon | 19

Smashed Avocado, Crusty Sour Dough Bread and Overnight Tomatoes

Knockalara Salad | 19

Mixed Garden Leaves, Knockalara Goats Cheese, Poached Pear, Pickled Beetroot, Candied Salted Walnuts, Hazelnut Dressing

Braised Daube of Charleville Beef | 25

Roast Garlic Mashed Potato, Bourguignon Jus

Roast Chicken Breast | 25

Cassoulet Beans, Gubbeen Chorizo

Dessert

Shelbourne Gateaux of the day | 10

Selection of Aged Irish Cheeses | 15

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



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

White Wine

	Gls(175ml)	Btl
Domaine Le Verger, Chablis, Burgundy, France, 2018	14	55
Domaine Daniel Chotard, Sancerre, France, 2019	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, Chateaufeuf 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 Doddy Personal Favorite

	Btl
Chateau De Tracy, Pouilly Fume, France, 2019	68

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



Sherry, Port and Sweet Wine

	Gls(75ml)
De Bo.toli 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	Berthas Revenge, 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	Longueville House	9
Redbreast15	19	Hennessy VS	7.5
Redbreast 21	30	Hennessy Fin De Cognac	10
Midleton 2017	70	Hennessy VSOP	10
Midleton 2018	25	Hennessy XO	28
Midleton 2019	40	Remy Martin VSOP	10
Midleton 2020	100	Remy Martin XO	25
Green Spot	11	Hennessy Paradis	100
Yellow Spot	13	Hennessy Richard	200
Red Spot	30	Hennessy Imperial	250
Blue Spot	12		
Connemara 12yr	12		
Tullamore Dew XO	8		
Tullamore Dew 15yr	14		
Bushmills 10yr	8.5		
Bushmills 16yr	17		
Bushmills 21yr	22		
Powers Johns Lane	10		
Powers Signature	10.5		
Teelings Brabazon	12		

Please note not all Spirits are listed, please ask your server for enquiries

THE TERRACE

