

## A La Carte Menu

### Seafood Platter | 50

Dublin Bay Prawns, Whiskey Cured Salmon,  
Coastal Oysters, Liscannor Crab, Guinness Bread  
*(1,4,6,7,10,11,12,13,14)*

### To Start

#### Raviolo of Alaskan Crab, Castletownbere Salmon & Halibut | 23

Shellfish Bisque, Imperial Caviar  
*(1,3,4,7,8,10,11,12,13)*

#### Croquette of Braised Hereford Beef | 21

Quail Egg, Truffle Mayonnaise *(1,3,10,11,12,13,14)*

#### Foie Gras Torchon | 22

Fig & Port Chutney, Toasted Brioche  
*(1,10,11,12)*

### Main Courses

#### 200g Roast Centre Cut Fillet of Charleville Beef | 49

Bourguignon Jus  
*(3,8,11,12,13)*

#### Dublin Lawyer Lobster Thermidor | 60

Black Barrel Whiskey Glaze  
*(3,4,10,11,12,14)*

#### Fillet of Atlantic Halibut | 46

"Blanc de Blanc", Champagne Cream, Royal Oscietra  
Caviar, Buttered Spinach  
*(3,7,11,12,13)*

#### Loin of Wicklow Venison | 42

Celeriac, Cranberry, Sauce Grand Veneur  
*(3,8,11,12)*

### Classics

*Please allow a minimum of 30 minutes*

#### 28 Day Aged 500g Hereford Beef Chateaubriand | 100

*(Serves 2)*

500g Beef Fillet Carved Tableside, Cherryvine Tomato, Watercress,  
Roast Garlic Bearnaise Sauce  
*Choice of two side dishes*  
*(3,10,11,12,13)*

#### Pan Seared Dover Sole 'Meuniere' | 60

*(Market Availability)*

Baby Capers, Croutons, Samphire, Lemon Segments  
On or Off the Bone  
*(1,3,11,13)*

### Side Orders

Mashed Potato *(11)* Green Beans *(11)* Green Salad *(3,11,14)* Fries *(3)* Glazed Carrots & Hazelnut Dukkha *(5,6,11)* | 5.5 euro supplement  
Shelbourne Truffle Fries *(3,10,11,13,14)* | 7.5 euro supplement

### Desserts

Choux Bun, Silky Chocolate Cream, Chocolate Caramel Sauce, Seasalt Ice Cream | 15 *(1,3,10,11)*

Dark Chocolate 'Black Forest', Cherry Mousse, Chocolate Sponge, Kirsch, Cherry Compote | 15 *(1,3,5,10,11,12)*

Rhubarb & Custard, Rhubarb Mousse, Crème Anglaise, Poached Rhubarb, Sable Crumb | 15 *(1,3,5,10,11)*

Selection of Irish Cheeses, Chutney, Crackers, Grapes | 18 *(1,5,6,11,12)*

## Dinner Menu

Table d'Hote | 3 Course 59

### To Start

Soup of the Day *(1,8,11)*

Castletownbere Salmon Gravadlax, Tempura Oyster, Lemon Gel, Mustard Aioli *(1,2,7,10,11,12,13,14)*

Pâté de Campagne, Pistachio, Armagnac Soaked Prunes, Honey Mustard Dressing, Grilled Sourdough *(1,3,5,12,14)*

Salt Baked Celeriac, Cashel Blue Cheese, Hazelnut Dressing *(1,3,5,8,11,12,14)*

Half Dozen Natural Oyster's, Ponzu Dressing *(1,3,7,12)*

### Main Course

Daube of Charleville Beef, Gratin Potato, Bourguignon Jus, Bacon Lardons *(3,8,11,12)*

Supreme of Shercock Chicken, Potato Terrine, Wild Mushrooms, Truffle Cream Sauce *(3,8,11,12)*

Seared Fillet of Castletownbere Salmon, Spinach, Lemon & Chive Butter Sauce *(1,3,10,11,12,13)*

Potato and Parmesan Gnocchi, Butternut Squash Velouté, Smoked Hegarty's Cheese, Gremolata *(1,3,10,11,12)*

### Side Orders

Mashed Potato *(11)*, Green Beans *(11)*, Green Salad *(3,11,14)* Fries *(3)* Glazed Carrots & Hazelnut Dukkha  
*(5,6,11)* | 5.5 euro supplement

Shelbourne Truffle Fries *(3,10,11,13,14)* | 7.5 euro supplement

### Dessert

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

Crème Brûlée, Palmiere Biscuit *(1,10,11)*

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

Shelbourne Pavlova, Crème Chantilly, Mixed Berries *(10,11,12)*

Selection of Irish Cheeses, Chutney, Crackers, Grapes *(1,5,6,11,12)* | 8 euro supplement

1. Gluten 2. Peanuts 3. Soybeans 4. Crustaceans 5. Nuts 6. Sesame Seeds 7. Molluscs 8. Celery 9. Lupin 10. Eggs

11. Milk Dairy 12. Sulphur Dioxide 13. Fish 14. Mustard

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

**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 2013, Champagne, France		165
Billecart-Salmon Brut Rosè NV, Champagne, France		180
Celene Opale, Blanc De Blanc, Bordeaux, France	15	60

**White Wine**

	Gls(175ml)	Btl
Domaine Le Verger, Chablis, Burgundy, France, 2019	14	55
Domaine Daniel Chotard, Sancerre, France, 2018	15	62
Agnus Dei, Albarino, Rias Baixas, Spain, 2020	13	51
Little Beauty, Sauvignon Blanc, Marlborough, New Zealand, 2020	15	58
Broc Vineyards, Marsanne Roussanne, Madera Foothills, California Greywacke, Pinot Gris, Marlborough, New Zealand, 2018		64
Jean Louis Chavy, Puligny-Montrachet Folatieres 1er Cru, Burgundy, France, 2019		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
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

**Domaine Jeanne Collection - Provence**

	Btl
JJ Bulles Blanche, NV (Sparkling)	56
JJ Bulles Rosé, NV (Sparkling)	56
JJ Vaucluse Blanc, 2020 (White)	43
JJ Esprit Rosé, 2020 (Rosé)	58
Légende Domaine Jeanne, 2019 (Red)	45