

The Shelbourne All Day Dining Menu

September Oyster Specials

Rockefeller Oysters | 19

Garlic Butter, Parsley Parmesan, Breadcrumbs

Guinness Oysters | 19

Warm Guinness Sabayon

Oysters on Half Shell & Fresh from Irish Waters

Each | 3 Half Dozen | 16

Please ask your server regarding the origin of our oysters

Shelbourne Burger | 19

Flame Grilled Hereford Mince Half Pounder, Hegarty's Smoked Cheddar, Baby Gem Lettuce, Sliced Tomato, Mayonnaise & Mustard on a Brioche Bun served with Shelbourne Truffle Fries
(Please allow 20 minutes)

No.27 Club Sandwich | 19

Chicken, Bacon, Fried Egg, Tomato, Mayonnaise, Cos Lettuce, Fries

Classic Fish & Chips | 19

Tempura Style Kilmore Quay Plaice, Crushed Garden Peas, Tartare Sauce, Fries

200g Centre Cut Fillet of Charleville Beef | 47

Pomme Anna, Cherry Tomato, Bearnaise

Pan Seared Dover Sole 'Meuniere' | 59

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Baby Capers, Croutons, Samphire, Lemon Segments *(On or Off the Bone)*

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Side Orders

Mashed Potato, Green Salad, Fries, Green Beans | **5.5 euro**

Shelbourne Truffle Fries | **7.5 euro**

Desserts

Warm Chocolate Fondant | 10

Vanilla Ice Cream

Crème Brulée | 9.50"

Palmiere Biscuit

Bread & Butter Pudding | 9.50

Crème Anglaise, Pear Purée

Lemon Posset | 9.50

Plum Compôte, Caramelised Almond Tuile

Selection of Aged Irish Cheeses | 15

Shelbourne Platters (Serves 2)

Mini Seafood Platter | 45

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

Seasonal Crudités | 28

Hummus, Guacamole, Blue Cheese, Bread

Selection of Irish Cheeses & Cured Meats | 45 Soft Crozier Blue, Semi Soft Durrus, Semi Soft Smoked Gubbeen, Chorizo, Hereford Beef Carpaccio accompanied by Chutney, Crackers and Grapes

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Starters

Soup of the Day | 8.5

Served with our Homemade Guinness Bread

Baked Garlic Prawns | 19

Crusty Sourdough Bread, Baby Gem Leaves and Parmesan Dressing

Mains

Shelbourne Caesar Salad | 14

Baby Gem Lettuce, Bacon, Croutons, Boiled Egg, Anchovies, Garlic Crumb

Add Roast Chicken | **22 (Please allow 20 minutes)**

Knockalara Salad | 19

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

Open Oak Smoked Salmon | 19

Smashed Avocado Crusty Sour Dough Bread and Overnight Tomatoes

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



Signature Cocktails | 15

Shelbourne Bramble

Method & Madness Gin, Chambord, Raspberry & Apple Coulis, Lemon

White Rose

White Peach, Lillet Rose, Cremant de Bordeaux

Punching Above

Grey Goose La Poire, Sauvignon Blanc, Camomile, Lemon

El Greco Madness

Redbreast 12, Aperol, Cocoa Vermouth, Pomelo Bitters

An T-Ullin

Green Spot, Hennessy, Honey Apple, Sherbert

Pomegranate Zombie

Havana 3, Havana 7, Appleton VX, Pama, Pomegranate, Orgeat

"The Virgin Mary's" Tiki Street

Pomegranate, Lime, Syrah (*Non-Alcoholic*) | 8.50

| | Gls | Btl |
|-----------------------------------------------------------------------------------------|-------|-------|
| | 175ml | 750ml |
| White Wine | | |
| Shottesbrook Estate, Chardonnay, McLaren Vale, Australia, 2018 | 11 | 45 |
| Domaine Le Verger, Chablis, Burgundy, France, 2018 | 14 | 55 |
| Domaine Daniel Chotard, Sancerre, France, 2018 | 14 | 55 |
| Agnus Dei, Albarino, Rias Baixis, Spain, 2018 | 13 | 51 |
| Terre Forti, Pinot Grigio, Venezie, Italy, 2018 | 12 | 46 |
| Little Beauty, Sauvignon Blanc, Marlborough, New Zealand, 2018 | 15 | 58 |
| Domaine Louis Latour Chassagne-Montrachet, Burgundy, France, 2018 | | 99 |
| Domaine Jean Louis Chavy, Puligny Montrachet Folatieres 1er Cru, Burgundy, France, 2016 | | 145 |
| Red Wine | | |
| Hacienda El Olmo-Crianza, Tempranillo, Rioja, Spain, 2016 | 12 | 48 |
| Chateau Penin, Bordeaux Superior, France, 2015 | 13 | 49 |
| Monte Del Frà, Valpolicella Ripasso, Classico Superiore, 2017 | 14.5 | 58 |
| Domaine Louis Latour, Pinot Noir, Coteaux du Verdon, France, 2017 | 13.5 | 54 |
| Andean Vineyards, Malbec, Mendoza, Argentina, 2017 | 11 | 45 |
| Closerie De Vaudieu, Chateauneuf du Pape, Southern Rhone-France, 2015 | | 70 |
| Allegrini, Corte Giara, Amarone, Italy, 2016 | | 90 |
| Rosé Wine | | |
| Chateau La Gordonne, Côte de Provence, France, 2018 | 9.5 | 38 |
| Whispering Angel, Chateau d'Esclans, Provence-France, 2018 | | 80 |
| Champagne & Sparkling | | |
| | 150ml | |
| Laurent Perrier La Cuvée NV, Champagne, France | 22 | 110 |
| Laurent Perrier Cuvée Rosé NV, Champagne, France | 28 | 160 |
| Cremant de Bordeaux, Celene Opale, Blanc de Blanc, France | 15 | 60 |