

# Nº 27

THE SHELBOURNE BAR

## From the Sea

*"He was a bold man that first ate an oyster" Jonathan Swift*

### Oysters on Half Shell & Fresh from Irish Waters | Each 4 | Half Dozen 24

Please ask your server regarding the origin of our oysters (7, 12)

### Seafood Platter | 70

Six Atlantic Prawns, a Dozen Sligo Mussels, Whiskey Cured Salmon, Half a Dozen Coastal Oysters, Liscannor Crab Cocktail, Treacle Bread, Shallot Mignonette, Lemon, Tabasco (1, 4, 6, 7, 10, 11, 12, 13, 14)

### Baked Garlic Prawns | 25

Crusty Sourdough Bread, Baby Gem Leaves and Parmesan Dressing (1, 3, 4, 10, 11, 12, 13, 14)

### Kilmore Quay Seafood Chowder | 16

House Smoked Fish, Cod, Salmon, Smoked Bacon, Sligo Mussels, Leeks, Baby Potatoes, Treacle Bread (1, 3, 4, 6, 7, 8, 11, 12, 13)

## Classics

### Bram Stoker "Robber" Pie | 25

Braised Beef Cheek, Bacon Lardons, Bourguignon, Roast Peppers, Puff Pastry (1, 3, 8, 10, 11, 12)

*Robber Steak makes a cameo appearance in Bram Stoker's gothic novel Dracula. Stoker lived on Kildare Street in Dublin and as part of The Shelbourne's bicentennial celebrations, our culinary team has developed this recipe to honour the Irish author*

### Open Croque Monsieur | 23

Charred Sourdough, Baked Ham, Gruyere Cheese, Béchamel, Three Tomato Salad (1, 3, 11)

### Shelbourne Burger | 24

Flame Grilled Hereford Mince Half Pounder, Hegarty's Smoked Cheddar, Baby Gem Lettuce, Sliced Tomato, Onion, Pickle, Mayonnaise & Mustard on a Brioche Bun served with Shelbourne Truffle Fries (1, 2, 3, 5, 10, 11, 12, 13, 14)

**Please allow 20 minutes**

### No.27 Club | 23

Manor Farm Chicken, Bacon, Fried Egg, Tomato, Mayonnaise, Cos Lettuce, Fries (1, 2, 3, 5, 9, 10, 11, 12, 14)

### Market Fish & Chips | 25

Tempura Style Kilmore Quay Plaice, Crushed Garden Peas, Tartar Sauce, Fries (1, 2, 3, 5, 6, 10, 11, 12, 13, 14)

## Zero Waste Dish

### Sweet Potato & Onion Soup | 9 (3)

*The Shelbourne is committed to creating a food waste conscious environment within its operations and will partake in The PLEDGE™ on Food Waste Certification. This dish has been meticulously curated to ensure that every ingredient is used in full, leaving no waste behind*

## Earth & Garden

### Soup of the day | 9

Served with our Homemade Treacle Bread (1, 6, 8, 11, 12)

### Knockalara Salad | 21

Mixed Garden Leaves, Knockalara Goats Cheese, Poached Pear, Pickled Beetroot, Candied Salted Walnuts, Hazelnut Dressing (3, 5, 9, 11, 12)

### Open Clare Island Oak Smoked Salmon | 27

Smashed Avocado, Crusty Sourdough Bread and Overnight Tomatoes (1, 3, 12, 13, 14)

### Shelbourne Plant Based Burger | 26

Hegarty's Smoked Cheddar, Baby Gem, Sliced Tomato, Onion, Pickle, Mayonnaise & Mustard on a Brioche Bun – Served with Truffle Fries (1, 2, 3, 5, 6, 8, 9, 10, 11, 12, 13, 14)

**Please Allow 20 Mins**

## Side Orders

**French Fries (1, 2, 3, 5), Mashed Potato (11),**

**Green Salad (3, 12, 14), Daily Vegetables (11) | 6 euro each  
Olives | 6 euro**

**Shelbourne Truffle Fries (1, 2, 3, 5, 10, 11, 12, 13, 14) | 8 euro**

The Shelbourne Hotel makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As the Shelbourne prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.

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.

*Our Meat is of Irish Origin and Sourced from Local Suppliers*