



# THE TERRACE



## CAVIAR & CHAMPAGNE

### CHAMPAGNE

*Cocktails*

#### Grand Dame

Pama, Rosé Wine, Peach Purée,  
Sugar Syrup, Peach & Jasmine Soda,  
Laurent Perrier.

19

#### Purple Passion

Violet Liqueur, Grand Marnier,  
Clarified Mint Pineapple Cordial,  
Peach Bitters, Laurent Perrier.

19

#### French 1824

Angostura 1824, Pomegranate Liqueur,  
Lemon Juice, Sugar, Laurent Perrier.

19

#### Shelbourne Velvet

Shelbourne Irish Whiskey Stout,  
Laurent Perrier.

19

#### 30g Baeri Classic

*Creamy texture, Aromatic*

120

- Pairs with -

#### Laurent Perrier La Cuvée NV

*Champagne, France*

La Cuvée, a champagne of great finesse and a beautiful freshness. Laurent-Perrier's style and personality are defined by its very high proportion of Chardonnay in the blend with notes of citrusy grapefruit and orange blossom.

26 / 130

#### 30g Asetra

*Gentle popping, Walnut Aftertaste*

160

- Pairs with -

#### Laurent Perrier Cuvée Rosé NV

*Champagne, France*

Rich, elegant and complex, with fresh citrus and red berry character; and soft creamy texture. It is made, unusually, with 100% Pinot Noir grapes sourced from Grand Cru villages.

36 / 180

#### 30g Perle Imperial

**“Shelbourne House Caviar”**

*Lightly salted, Rich*

200

- Pairs with -

#### Laurent Perrier Vintage 2012

*Champagne, France*

Elegant and refined style of Champagne with candied lemon and orange peel, subtle aromas of pineapple, apricot and almonds, freshly-baked brioche and long tasting delicate bubbles.

46 / 230

#### 30g Beluga Huso-huso

*Full nostalgic wild caviar plate*

300

- Pairs with -

#### Laurent Perrier Blanc de Blancs NV

*Champagne, France*

Made from 100% Chardonnay and in the ‘sans dosage’ style from the best crus of the Côte des Blancs and the Montagne de Reims. It showcases both Laurent-Perrier's expertise with Chardonnay and its innovative wine making. The concentrated palate is crisp and fresh, with slightly fuller citrus notes of grapefruit.

64 / 320

*All served with sour cream, mini potato anna, eggs, parsley.*

## MAINS

#### Kilmore Quay Seafood Chowder

House Smoked Fish,  
Cod, Salmon, Smoked Bacon,  
Sligo Mussels, Leeks, Baby  
Potatoes, Served with  
Treacle Bread

(1, 3, 6, 7, 8, 9, 11, 12, 13)

16

#### Knockalara Salad

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

(3, 5, 9, 11, 12)

21

#### Salad of Smoked Thornhill Duck Breast

Citrus, Chilli,  
Coriander Dressing,  
Crispy Shallots

(1)

26

#### Tartare of Smoked Aubergine

Overnight Tomatoes,  
Grilled Sourdough Bread

(1, 11, 12)

28

#### Baked Garlic Prawns

Crusty Sourdough Bread,  
Baby Gem Leaves and  
Parmesan Dressing

(1, 3, 4, 10, 11, 12, 13, 14)

30

#### Dublin Lawyer

*(Market Availability)*  
Half Lambay Lobster,  
Green Spot Glaze

(1, 3, 4, 10, 11, 12, 14)

45

#### Seafood Platter

Six Atlantic Prawns,  
a Dozen Sligo Mussels,  
Whiskey Cured Salmon,  
Half a Dozen Coastal Oysters,  
Liscannor Crab Cocktail,  
Treacle Bread, Shallot

(1, 4, 6, 7, 10, 11, 12, 13, 14)

72

#### Half Dozen Coastal Oysters

Oysters iced on Half Shell &  
Fresh from Irish Waters

(7, 12)

**Bloody Mary or  
Ponzu Dressing**

(1, 7, 8, 11, 12, 14)

**4 euro supplement**

24

*Please ask your server regarding the origin of our Oysters.*

## DESSERT

#### The Peach Melba

Peach infused vanilla mascarpone cream and  
vanilla ice-cream, layered with peach and  
raspberry compote, atop a sable biscuit

(1, 3, 10, 11, 12)

15

#### The Eclair

Carbon black eclair filled with rich Madagascar  
vanilla creme patissiere, topped with chocolate  
mirror glaze and feuilletine chocolate crisp

(1, 3, 10, 11, 12)

15

#### The Pecan Pie

Milk custard pecan tart with  
sea salt ice-cream and  
candied pecan

(1, 3, 5, 10, 11, 12)

15

#### The Carrot Cake

Carrot cake cream cheese gateaux with  
caramelised walnuts, blood orange gel,  
sponge and chocolate carrot

(1, 3, 5, 10, 11, 12)

15

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

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