



A LA CARTE MENU

Sourdough and Lumberjack Bread (1,wheat, barley, oat), 3)

Served with Village Dairy Butter (11)

TO START

Foie Gras Royale | 26

Compressed Cox Apple, Candied Walnut, Toasted Brioche

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

Seared Castletownbere Scallops | 26

Lusk Cauliflower, Pearl Caviar

(3, 6, 8, 11, 12, 14)

Liscannor Crab | 26

Kohlrabi, Dill, Buttermilk, Nori

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

MAIN COURSES

200g Roast Centre Cut Fillet of Kells Beef | 57

Roasted Cauliflower, Roscoff Onion, Garlic Emulsion, King Oyster Mushroom

(1, 3, 8, 11, 12)

Magret Duck Breast | 57

Beetroot, Blackberry, Hispi Cabbage

(1, 3, 8, 10, 11, 12)

Fillet of Kilmore Quay Halibut | 57

Jerusalem Artichoke, Langoustine Tortellini, Laurent Perrier Cream, Pearl Caviar

(1,3,4 8, 11, 12, 13)

SIDE ORDERS

Green Salad, Garlic Emulsion, Shallot (3, 10, 12, 14) | Mashed Potato (11) Fries (1, 3)

Baby Potato, Cauliflower Gratin Smoked Cheddar (1, 3, 11)

| 6 euro supplement for all our Shelbourne Classic Sides

Mille-Feuille of Crisp Potato, Truffle Emulsion, Parmesan (1, 3, 10, 11, 12, 13, 14)

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

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