

# N° 27

THE SHELBOURNE BAR

## Express Lunch - available Monday to Friday from 12pm to 4pm

Wrap of the day & cup of soup + tea/coffee |25 (1, 3, 10, 11, 14)

0.70 cents extra for oat/soy/almond milk

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

### Baked Garlic Prawns | 28

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

### Open Croque Monsieur Melt | 25

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

### No.27 Club | 24

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

### Market Fish & Chips | 26

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

## 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**

## 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 | 23

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**

### Shelbourne Burger | 25

Flame Grilled Hereford Mince Half Pounder, Hegarty's Smoked Cheddar, Caramelised Onion, Baby Gem Lettuce, Sliced Tomato, Red 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**

**Gluten Free Burger Available Upon Request**

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 centralized 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.

Please scan the QR code below to view our Food Waste Reduction Policy



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*