



VEGAN MENU

TABLE d'HOTE | THREE COURSE | 72

Lumberjack Bread *(1, 3)*

Served with Village Dairy Butter *(11)*

TO START

Soup of The Day *(8)*

Roasted Iona Farm Beetroot

Candied Walnut , Beetroot Reduction *(5, 12)*

MAIN COURSE

Salt Baked Celeriac

Smoked Almond, Maitake Mushrooms, Roscoff Onion *(1, 3, 5, 12)*

Orecchiette Arrabiata Pasta

Pine Nut & Basil Pesto *(1, 2, 5, 12)*

DESSERT

Selection of Sorbets *(1, 5, 12)*

Chocolate Praline Tart

Passion Fruit Sorbet *(3, 5)*

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 A. (Alcohol)

*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*

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.





THE
SHELBOURNE

a LA CARTE MENU

Lumberjack Bread (1, 3)
Served with Village Dairy Butter (11)

TO START

Roasted Quail | 25

Verjus, Hazelnut, Mushroom (1, 3, 5, 8, 10, 11, 12)

Seared Castletownbere Scallops | 26

Ponzu, Pork Jowl, Marigold (1, 3, 6, 8, 11, 12)

Liscannor Crab | 24

Crème Fraiche, Kohlrabi, Perle Caviar (4, 8, 11, 12, 13)

MAIN COURSE

200g Roast Centre Cut Fillet of Black Angus Beef | 55

Roscoff Onion, Black Truffle, Cauliflower (1, 3, 8, 11, 12, 14)

Anjou Pigeon

Jerusalem Artichoke, Verjus, Pear (1, 8, 10, 11, 12)

Fillet of Atlantic Halibut | 52

Salsify, Blood Orange, Perle Caviar, Lemon Grass (3, 8, 11, 12, 13)

THE CLASSICS “a La Carte”

Please Allow 30 Minutes Preparation Time

28 Day Aged 500g Black Angus Beef Chateaubriand | 130 (Serves 2)

Cauliflower, Roscoff Onion, Beef Cheek (1, 3, 5, 8, 10, 11, 12, 14)
served with Béarnaise Sauce & Red Wine Jus

choice of Two Side Dishes

Pan Seared Dover Sole ‘Meuniere’ | 60

Baby Capers, Samphire, Lemon Segments, Crevettes (1, 4, 11, 12, 13)

served On or Off The Bone



THE
SHELBOURNE

TABLE d’HOTE MENU

THREE COURSE | 72

Lumberjack Bread (1, 3)
Served with Village Dairy Butter (11)

TO START

Ardsallagh Goats Cheese Mousse

Roast Beetroot, Pickled Walnut (3, 5, 6, 8, 11, 12)

Shelbourne Whiskey Cured Castletownbere Salmon

Kohlrabi, Buttermilk, Nori Cracker (1, 4, 8, 11, 10, 12, 13, 14)

Crispy Ham Hock & Prune

Sauce Gribiche, Chicory (1, 8, 10, 11, 12, 14)

MAIN COURSE

Daube of Charleville Beef

Wholegrain Mustard, Roscoff Onion, Caramelized Cauliflower (8, 10, 11, 12, 14)

Seared Atlantic Cod

Seaweed, Beurre Blanc, Navettes (8, 11, 12, 13)

Slow Cooked Shoulder of Kildare Lamb

Wholegrain Mustard Mash, Broad Beans (1, 8, 11, 12, 14)

Smoked Knockanore Cheese Ravioli

Green Spot Cream, Black Truffle, Pickled Celeriac (1, 8, 10, 11, 12, 14)

SIDE ORDERS

Green Salad, Garlic Emulsion, Shallot (10, 12, 14) | 6 euro

Mashed Potato (11) | 6 euro

Fries (1) | 6 euro

Baby Potatoes | 6 euro

Sprouting Broccoli, Hazelnut | 6 euro (5, 11, 12)

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

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11. Milk Dairy 12. Sulphur Dioxide 13. Fish 14. Mustard

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