



THE
SHELBOURNE

Signature Menu





*From childhood memories to historical classics,
this menu celebrates the essence of timeless flavours
and cherished traditions. Inspired by the rich heritage
of The Shelbourne, each dish features the finest locally
sourced ingredients, served with the elegance and
theatre of old-school Irish service.*



STARTER

For our signature menu, we proudly feature a dish inspired by The Shelbourne's rich history with Irish Whiskey. Since the hotel's opening in 1824, Dublin was the heart of the whiskey industry, and we honour this legacy through our unique culinary creation. This dish incorporates the finest Irish Whiskey, offering a taste of tradition and innovation.

Dublin Bay Prawn

Layered with artichoke, spinach, mustard and Green Spot whiskey glaze.
1, 4, 10, 11, 12, 14

Meursault Blagny, 1er Cru, Louis Latour, Burgundy 2020 ABV 13.5%

MAIN

Inspired by the rich history and culinary heritage of the Saddle Room as a traditional grill room, this dish reflects the ongoing dedication to showcasing the finest Irish produce prepared with both tradition and innovation in mind.

200g Slane Wagyu Dry Aged Ribeye Steak

Cauliflower, roscoff onion, bordelaise sauce.
1, 3, 10, 11

Vigna Molsino, Gattinara, Cantine Nervi, Piemonte, Italy 2016 ABV 13%

DESSERT

This dish is inspired by Executive Chef Garry Hughes' first visit to The Shelbourne, when his father took him to the Lord Mayor's Lounge when he was eight years old and ordered him an éclair. A memory that left a lasting impact on Chef Hughes. As a tribute to his father, he has since made it a tradition to feature this iconic creation on the menu.

Classic Éclair

An exquisite éclair featuring a rich Madagascar vanilla crème patisserie filling and a striking carbon black exterior, topped with a chocolate mirror glaze and feuilletine chocolate crisp.
8, 11, 12

`Ben Ryé` Passito di Pantelleria, Donnafugata, Sicily, Italy 2022 ABV 10.5%

• €150 per person •
• €300 per person with wine pairings •

Allergens: 1. Gluten, 2. Peanuts, 3. Soybeans, 4. Crustaceans, 5. Nuts, 6. Sesame Seeds, 7. Molluscs, 8. Celery, 9. Lupin, 10. Egg, 11. Milk Dairy, 12. Sulphur Dioxide, 13. Fish, 14. Mustard

