

LORD MAYOR'S



EVENING MENU



Half Dozen Coastal Oysters

Oysters iced on Half Shell & Fresh from Irish Waters with Ponzu Dressing (Please ask your server regarding the origin of our Oysters) (1, 3, 7, 12, 13)

26

Seafood Platter

Six Dublin Bay Prawns, a Dozen Sligo Mussels, Whiskey-Cured Salmon, Half a Dozen Coastal Oysters, Liscannor Crab Cocktail, Treacle Bread, Shallots (1, 4, 6, 7, 10, 11, 12, 13, 14)

70

Shelbourne Burger

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, 3, 10, 11, 13, 14)

30

SIDE ORDERS

Mashed potatoes (11) Tenderstem Broccoli (11) Fries (1, 2, 3, 5, 6)

6

Shelbourne Truffle Fries (10, 11, 13, 14)

8

Braised Daube of Kells Beef

Wholegrain Mustard Mash, Bourguignon Jus, Bacon Lardons (8, 11, 12, 14)

39

Club Sandwich

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

26

Baked Garlic Prawns

Crusty Sourdough Bread, Baby Gem Leaves and Parmesan Dressing (1, 4, 10, 11, 13, 14)

38

Orecchiette Arrabbiata Pasta (V)

Pine Nut & Basil Pesto (1, 3, 5, 12)

34

SOMETHING SWEET

Warm Chocolate Fondant

Vanilla Ice Cream, Almond Tuile (1, 3, 5, 10, 11)

15

Eton Mess

Lemon Curd, Mixed Berries, Vanilla Cream, Meringue (10, 11, 12)

15

Selection of Aged Irish Cheese

Quince Jelly (1, 3, 5, 6, 10, 11, 12, 14)

18

Allergens: 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