



TABLE d'HOTE | VEGAN

THREE COURSE | 72

TO START

Soup of The Day (8, 12)

Salt Baked Beetroot
Pickled Walnut (5, 12)

MAIN COURSE

Ras el Hanout Roasted Cauliflower
Chimichurri (8, 12)

Risotto Milanese
Trompette Mushroom, Roscoff Onion (3, 12)

DESSERT

Vegan Cheese Platter
Plum & Apple Chutney, Grapes, Sourdough (1, 3, 5, 6, 12)

Selection of Sorbets (1, 5, 12)

Chocolate Praline Tart
Raspberry Elderflower 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. All of our meat, poultry and fish is responsibly and ethically sourced from Irish producers.

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.





a LA CARTE MENU

Shelbourne Sourdough Bread

Wheat, Rye⁽¹⁾
Served with Village Dairy Butter ⁽¹¹⁾

TO START

Roasted Co. Wicklow Quail | 25

Sherry Vinegar, Hazelnut, Mushroom ^(3, 5, 8, 11, 12, 14)

Seared Castletownbere Scallops | 26

Roasted Celeriac, Apple, Walnut ^(5, 7, 8, 11, 12)

West Cork Crab | 24

Crème Fraiche, Kohlrabi, Nori Cracker, Perle Caviar ^(4, 10, 11, 12, 14)

MAIN COURSE

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

Pomme Anna, Roscoff Onion, Cauliflower ^(3, 5, 11, 12)

Roasted County Wicklow Venison | 50

Glazed Beetroot, Figs, Lusk Kale ^(1, 8, 10, 11, 12, 14)

Fillet of Atlantic Hake | 38

Kohlrabi, Crab Bisque, Yuzu ^(1, 4, 8, 10, 11, 12, 13, 14)

Pan Roasted 320g Partridge | 44

Coco de Paimpol, Trompette Mushroom, Chicken Velouté ^(8, 11, 12)
(may contain shot)

THE CLASSICS “a La Carte”

Please Allow 30 Minutes Preparation Time

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

Pomme Anna, Roscoff Onion, Cauliflower ^(3, 8, 11, 12)
Served with Béarnaise Sauce & Red Wine Jus
choice of Two Side Dishes

Pan Seared Atlantic Dover Sole ‘Meuniere’ | 60

Baby Capers, Lemon Segments, Crevettes ^(4, 11, 12, 13)
Served On or Off The Bone

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

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TABLE d’HOTE

3 COURSE | 72

TO START

Soup of The Day ^(8, 11)

Ardsallagh Goats Cheese

Salt Baked Beetroot, Pickled Rainbow Beetroot, Hazelnut, Walnut ^(5, 11, 12)

Shelbourne Whiskey Cured Castletownbere Salmon

Crème Fraiche, Kohlrabi, Cucumber ^(11, 12, 13)

Crowe Farm Ham Hock Terrine

Mustard Emulsion, Pickled Fennel, Baby Carrot ^(1, 8, 10, 12, 14)

MAIN COURSE

Confit Skeaghanore Duck Leg

Muscat Pumpkin, Pickled Walnut, Chimichurri ^(5, 8, 11, 12, 14)

Seared Fillet of Goatsbridge Trout

Beurre Blanc, Capers, Gherkins, Pickled Turnip ^(11, 12, 13)

Roasted Galway Chicken Supreme

Coco de Paimpol, Trompette Mushroom, Chicken Velouté ^(8, 11, 12)

Smoked Knockanore Cheese Ravioli

Green Spot Cream, Trompette Mushroom, Aged Parmesan ^(1, 8, 10, 11, 12)

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

Glazed Carrots, Hazelnut ^(5, 11) | 6 Euro

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

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