

EARLY BIRD MENU

2 COURSE | 42
3 COURSE | 49

Shelbourne Sourdough Bread

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

TO START

Soup Of The Day (8, 11)

Ardsallagh Goats Cheese Mousse

Salt Baked Celeriac, Pickled Walnut, Chicory (1, 3, 5, 8, 11, 12)

Shelbourne Cured Castletownbere Salmon

Creme Fraiche, Kohlrabi, Tempura Atlantic Prawn (1, 3, 4, 10, 11, 12, 13)

Confit Chicken & Foie Gras Terrine

Pickled Fennel, Mustard, Baby Carrot (1, 3, 10, 11, 12, 14)

MAIN COURSE

Slow Braised Daube of Kells Beef

Wholegrain Mustard Mash, Roscoff Onion, Maitake Mushroom (1, 3, 8, 10, 11, 12, 14)

Seared Fillet of Atlantic Cod

Pickled Turnip, Perle Caviar, Cavallo Nero (3, 8, 11, 12, 13)

Roasted Galway Chicken Supreme

Picciollo Parsnip, Wild Mushroom, Chicken Velouté (1, 3, 8, 11, 12)

Ravioli of Wicklow Baun Cow's Milk Cheese

Green Spot Cream, Salt Baked Celeriac (1, 10, 11, 12)

EARLY BIRD MENU

2 COURSE I 42
3 COURSE I 49

SIDE ORDERS

Fries (1) | 6 Euro supplement

Baby Potatoes | 6 Euro supplement

Mashed Potato (11) | 6 Euro supplement

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

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

Shelbourne Truffle Fries (1, 2, 5, 10, 11, 12, 13, 14) | 8 Euro supplement

DESSERT

Shelbourne Pavlova

Chantilly Cream, Mixed Berries (10, 11, 12)

Vanilla Crème Brûlée

Palmiere Biscuit (1, 10, 11, 12)

Classic Bread & Butter Pudding

Pear Puree, Vanilla Ice Cream, Crème Anglaise (1, 3, 5, 10, 11, 12, A)

Warm Chocolate Fondant

Chocolate Ice Cream (1, 3, 5, 10, 11, 12)

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

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 centralised 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.

EARLY BIRD | VEGAN MENU

2 COURSE I 42
3 COURSE I 49

Sourdough and Lumberjack Bread
Wheat, Barley, Oat (1, 3)

TO START

Soup of The Day (8, 12)

Salt Baked Celeriac
Pickled Walnut (5, 12)

MAIN COURSE

Ras el Hanout Roasted Cauliflower
Chimichurri (8, 12)

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

DESSERT

Selection of Sorbets (3, 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

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
SADDLE ROOM