



LUNCH MENU

2 COURSE | 45  
3 COURSE | 50

Shelbourne Sourdough  
Wheat, Rye (1)

TO START

Soup of The Day (8, 11)

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)

Ardsallagh Goat’s Cheese Mousse  
Salt Baked Celeriac, Pickled Walnut, Chicory (1, 3, 5, 8, 11, 12)

MAIN COURSE

Copper-Roasted Manor Farm Chicken Supreme  
Picciollo Parsnip, Wild Mushroom, Chicken Velouté (3, 8, 11, 12)

Seared Fillet of Atlantic Cod  
Pickled Turnip, Perle Caviar, Cavalo Nero (3, 8, 11, 12, 13)

Slow Braised Daube of Kells Beef  
Wholegrain Mustard Mash, Roscoff Onion, Maitake Mushroom (1, 3, 8, 10, 11, 12, 14)

Ravioli of Wicklow Baun Cow’s Milk Cheese  
Green Spot Cream, Salt Baked Celeriac (1, 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 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. Our meat is of Irish origin and sourced from local suppliers



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SIDE ORDERS

Green Salad, Garlic Emulsion, Shallot (3, 10, 12, 14) | 6 Euro

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

Mashed Potato (11) | 6 Euro

Baby Potatoes | 6 Euro

Fries (1,3) | 6 Euro

Shelbourne Truffle Fries, Aged Parmesan (1, 2, 3, 10, 11, 12, 13, 14) | 8 Euro

DESSERT

Vanilla Crème Brûlée  
Palmiere Biscuit (1, 10, 11, 12)

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

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

Bread & Butter Pudding  
Pear Purée, Rum & Raisin Ice Cream, Crème Anglaise (1, 3, 5, 10, 11, 12, A)

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.



LUNCH | VEGAN MENU

2 COURSE | 45  
3 COURSE | 50

Shelbourne Sourdough  
Wheat, Rye (1)

TO START

Soup of The Day (8, 12)  
  
Salt Baked Celeriac  
Pickled Walnut (5, 12)

MAIN COURSE

Ras el Hanout Roasted Cauliflower  
Chimichurri (3, 5, 12)  
  
Wild Mushroom Risotto  
Roscoff Onion (3, 12)

DESSERT

Selection of Sorbets (1, 5, 12)  
  
Chocolate Praline Tart  
Raspberry & Elderflower Sorbet (3, 5)

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