



WEEKEND LUNCH MENU

2 COURSE | 45
3 COURSE | 50

Sourdough Bread
Wheat, Rye (1)

TO START

Soup of The Day (8, 11)

Shelbourne Cured Castletownbere Salmon
Kohlrabi, Crème Fraiche, Tempura Atlantic Prawn (3, 11, 12, 13)

Confit Chicken & Foie Gras Terrine
Pickled Fennel, Mustard, Baby Carrot (1, 3, 10, 11, 12, 14)

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

MAIN COURSE

Roast Ribeye of Kell’s Beef | 12 Euro Supplement
Yorkshire Pudding, Madeira Jus (1, 3, 8, 10, 11, 12)

Copper-Roasted Manor Farm Chicken Supreme
Picciollo Parsnip, Wild Mushroom, Chicken Velouté (1, 3, 8, 11, 12)

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

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 (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 (1, 2, 3, 10, 11, 12, 13, 14) | 8 Euro

DESSERT

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

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

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

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

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.



WEEKEND LUNCH VEGAN MENU

2 COURSE | 45

3 COURSE | 50

Sourdough Bread

Wheat, Rye (1)

TO START

Soup of The Day (8, 12)

Salt Baked Celeriac

Pickled Walnut (5, 12)

MAIN COURSE

Raz el Hanout Roasted Cauliflower

Chimichurri (1, 3, 5, 12)

Wild Mushroom Risotto

Roscoff Onion (3, 12)

DESSERT

Selection of Sorbets (1, 5, 12)

Chocolate Praline Tart

Raspberry 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

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