

N° 27

Tommy Doherty + Glass of Laurent Perrier La Cuvee NV | 40

Tommy Doherty Pork, Leek and Black Pudding Sausage Roll, Wholegrain Mustard Mayonnaise (1, 3, 10, 11, 14)

From the Sea

"He was a bold man that first ate an oyster" - Jonathan Swift

Oysters on Half Shell & Fresh from Irish Waters

| Each 5 | Half Dozen | 28

Please ask your server regarding the origin of our oysters (7, 12)

Seafood Platter | 75

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

Baked Garlic Prawns | 28

Crusty Sourdough Bread, Baby Gem Leaves and Parmesan Dressing (1, 3, 4, 10, 11, 12, 13, 14)

Please allow 15 minutes

Kilmore Quay Seafood Chowder | 16

House-Smoked Fish, Cod, Salmon, Smoked Bacon, Sligo Mussels, Leeks, Baby Potatoes, Treacle Bread (1, 3, 4, 6, 7, 8, 11, 12, 13)

Please allow 15 minutes

Classics

Classic Reuben Sandwich | 26

Served on Black Olive Bread with layers of Pastrami, Sauerkraut and Gruyère Cheese, Pickled Gherkins and Russian Dressing Dressed Garden Leaves (1, 3, 8, 10, 11, 12, 14)

No.27 Club | 25

Manor Farm Chicken, Bacon, Fried Egg, Tomato, Mayonnaise, Cos Lettuce, Fries (1, 3, 9, 10, 11, 12, 14)

Market Fish & Chips | 28

Tempura-Style Kilmore Quay Haddock, Crushed Garden Peas, Tartar Sauce, Fries (1, 3, 6, 10, 11, 12, 13, 14)

Shelbourne Burger | 28

Flame-Grilled Hereford Mince Half-Pounder, Hegarty's Smoked Cheddar, Caramelised Onion, Baby Gem Lettuce, Sliced Tomato, Red Onion, Pickle, Mayonnaise and Mustard on a Brioche Bun served with Shelbourne Truffle Fries (1, 3, 10, 11, 12, 13, 14)

Please allow 20 minutes

Gluten-Free Burger Available Upon Request

Shelbourne Plant-Based Burger | 28

Hegarty's Smoked Cheddar, Baby Gem Lettuce, Sliced Tomato, Onion, Pickle, Mayonnaise and Mustard on a Brioche Bun served with Truffle Fries (1, 3, 6, 8, 9, 10, 11, 12, 13, 14)

Please allow 20 minutes

Earth & Garden

Soup of the Day | 9

Served with our homemade Treacle Bread (1, 6, 8, 11, 12)

Knockalara Salad | 23

Mixed Garden Leaves, Knockalara Goat's Cheese, Poached Pear, Pickled Beetroot, Candied Salted Walnuts, Hazelnut Dressing (3, 5, 9, 11, 12)

Classic Chicken Caesar Salad | 28

Roasted Chicken Supreme, Baby Gem Leaves, Parmesan Cheese, Crispy Bacon, Sourdough Croutons and Anchovies (1, 3, 10, 11, 13, 14)

Tommy Doherty Pork Sausage Roll | 21

Tommy Doherty Pork, Leek and Black Pudding Sausage Roll, Wholegrain Mustard Mayonnaise served with fries (1, 3, 10, 11, 14)

Please allow 20 minutes

Open Clare Island Oak-Smoked Salmon | 27

Smoked Salmon, Raw Red Onion and Smashed Avocado on a Crusty Sourdough Bread with Overnight Tomatoes (1, 3, 12, 13, 14)

Side Order

French Fries (1, 3), **Mashed Potato** (11), **Olives, Green Salad** (3, 12, 14), **Daily Vegetables** (11) | **6 euro each**
Shelbourne Truffle Fries (1, 3, 10, 11, 12, 13, 14) | **8 euro**

Desserts

Bread & Butter Pudding | 15

Rum and Raisin Ice Cream, Crème Anglaise, Caramelised Pear Purée (1, 3, 5, 10, 11, 12)

Warm Chocolate Fondant | 15

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

Please allow 15 minutes

Vanilla Éclair with Chocolate | 15

Crème Pâtissière, Chocolate Crunch and Glaze (1, 3, 10, 11)

Dessert of the Day | 15

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 can provide accurate information and guidance on the ingredients and allergens in our dishes.

As The Shelbourne prepares all food in centralised kitchens, allergen 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.

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.

Our meat is of Irish origin and sourced from local suppliers.