



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

Orange, Creme Fraiche, Lusk Kohlrab *(3, 11, 12, 13)*

Slow Braised McCarrens Ham Hock Terrine

Shimeji Mushroom, Mustard Emulsion, Chicory *(1, 8, 10, 11, 12, 14)*

Ardsallagh Goat's Cheese Mousse

Co. Antrim Heirloom Tomato, Chicory, Basil *(1, 11, 12)*

MAIN COURSE

Roast Ribeye of Kell's Beef | 12 Euro Supplement

Yorkshire Pudding, Madeira Jus, Pomme Anna, Glazed Carrots *(1, 3, 8, 11, 12)*

Seared Fillet of Goatsbridge Trout

Killarney Fjord Mussels, Kinsale Purple Sprouting Broccoli, Iona Farm Courgette *(7, 8, 11, 12, 13)*

McCarrens Rotisserie Roast Pork Belly

Chimichurri, Wholegrain Mustard, Iona Farm Baby Leeks *(8, 11, 12, 14)*

Ravioli of Wicklow Baun Cow's Milk Cheese

Green Spot Cream, Salt Baked Celeriac, Aged Parmesan *(1, 8, 10, 11, 12)*



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SIDE ORDERS

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

Ballygarron Miso Glazed York Cabbage *(1, 3, 11)* | 6 Euro

Mashed Potato *(11)* | 6 Euro

O' Shea 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 TROLLEY SELECTION

New York Style Cheesecake

Baked Madagascar Vanilla Cheesecake, Blueberry Coulis, Oreo Crust *(1, 3, 10, 11)*

Victoria Sponge Slice

Vanilla Sponge, Madagascar Vanilla Cream, Homemade Raspberry Jam,
Raspberry Inspiration Chocolate, Almond Nibs, Raspberry Gel *(1, 3, 5, 10, 11, 12)*

Pistachio Bakewell

Tart Shell filled and baked with Pistachio Frangipane, Raspberry Jam,
Pistachio Praline, Flakes and Fresh Raspberries *(1, 3, 5, 10, 11, 12)*

Praline Vanilla Eclair

Caramel Almond Praline, Creme Patissiere Eclair,
Chocolate Glaze, Crunch and Logo *(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 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

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)

Co. Antrim Heirloom Tomato
Chicory, Sourdough (1, 12)

MAIN COURSE

Ras el Hanout Roasted Ballygarron Farm Cauliflower
Chimichurri (3, 5, 12)

Garryhinch Wild Mushroom Risotto
(3, 12)

DESSERT

Selection of Sorbets (1, 3, 5, 12)

Praline Chocolate Mousse Tart
Raspberry Sorbet (1, 3, 5, 12)

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