

HOT CURD BREAD

Cultured butter and Irish honey	6
Pulled Lamb, goats curd, basil, capers, shallot	8
Sesame seeds hummus, fried garlic, sesame oil	7
Hens egg with crispy artichoke skin, smoked trout roe, soft onion and herbs	15
Shaved foie gras with prunes cooked in brandy, pine nuts and pistachio	22

BITES

Our smoked Iberico ham , grated horseradish, light coffee mayonnaise	26
Oysters with dressing of bonito vinegar, white soy, white balsamic, spring onion oil	9
Alaskan Snow Crab claws with lemon, herb and hollandaise with toast	16
Pressed cucumber with spiced avocado and toasted almonds	8.5
Burrata with truffle dressing	16
Akami tuna with smoked tomato and charred avocado, charred cucumber, herbs	14

SHELBOURNE BUNS

Fried, steamed bao buns

Pork belly , grilled Comté cheese and truffle	18
Lemon sole , herbs and sriracha mayonnaise	18
Smoked duck and watercress	20
Super thin homemade fries with fried thyme and rosemary	5.5

MAINS

Double cheese royale wagyu burger with rye brioche, onion lyonnaise, truffle mayonnaise and skinny fries	30
(Add freshly grated truffle or shaved foie gras)	10
30 day aged sirloin on the bone, truffle beans, Parmesan, horseradish cream and skinny fries (10-12 oz)	38