



# SHELBOURNE

## S O C I A L

### VALENTINE'S MENU

#### APPETISER TO SHARE

**Chicken wings** with celeriac, truffle crème fraiche and hazelnut

Deepfried portobello **mushrooms** filled with mushroom caramel

Braised **onions** with goat's curd and chives

Lardo on **toast**

#### MAINS

30 day age **Sirloin** with pickled red onion, fried chard,  
Café de Paris hollandaise (serves 2 pp)

**Chateaubriand** with truffle sauce  
Euro 10.00 supplement pp (serves 2 pp)

Whole **Dorado** cooked over charcoal with fennel and lemon with  
a salad of blood orange, goats cheese, green beans, pickled  
radicchio and tarragon (serves 2 pp)

**Pork Belly** with braised artichoke and crispy squid

**Cod** in fermented lemon with shiitake mushroom,  
crab broth and ginger

*All served with*

Charred tendersteam **broccoli**, umami sauce, herbs and buratta

Roasted **carrots**, chive aioli, toasted pumpkin,  
ricotta and chimichurri

Super thin homemade **fries** with fried thyme and rosemary

#### DESSERTS

Hot **sticky toffee pudding** with pecan, pear, double vanilla  
ice-cream and brown sugar caramel sauce

Shelbourne **black forrest** with flourless chocolate sponge,  
cherry compote and vanilla crème

Euro 65 pp

12.5% service charge for groups of 6 and over