



# SHELBOURNE

## SOCIAL

### SHARING MENU

#### APPETISERS

**Sourdough foccacia with**

Cultured butter and Irish honey

Pulled Lamb, goats curd, basil,  
capers, shallot

Sesame seeds hummus, fried garlic,  
sesame oil

**Burrata** with truffle dressing

Our smoked **iberico ham**,  
grated horseradish,  
light coffee mayonnaise

#### MAINS TO SHARE

**Lamb** pot with braised shoulder of  
lamb, baby Irish turnips, black kale and  
caramelized raclette cheese

Tail of **salmon** with beurre noisette  
hollandaise and crushed artichoke

#### ON THE BOARD

60 day aged **Dexter Rib Eye**

**Chateaubriand**

SUPPLEMENTS APPLY ON BOARD ITEMS

*All Main courses are served with a  
selection of side orders to share*

#### MAINS

Truffle **linguine** with creme fraiche  
and parmesan

#### DESSERTS

Pear and pecan **sticky toffee pudding**  
with double vanilla ice cream and  
butterscotch sauce

Smoked banana soft serve  
**ice-cream**