



SHELBOURNE

SOCIAL

APPETISERS

Akami **tuna** with smoked tomato and charred avocado, charred cucumber, herbs

Padron peppers with cherry vine tomato, pickled red pepper and torn herbs

Pressed **cucumber** with spiced avocado and toasted almonds

MAINS

Smoked **pork** shoulder glazed with maple syrup with crackling, crispy soft shell crab, fennel kimchi, lettuce tacos, **Carpaccio** of smoked pork neck, crushed avocado and onion seed

OR

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

All served with super thin homemade fries with fried thyme and rosemary

DESSERTS

Soft serve ice cream
see serve for today's flavour

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

Euro 48 pp

12.5% service charge for groups of 6 and over



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MAINS

Roasted **picanha** poached in umami sauce

OR

Turbot baked on the bone brushed in cep dressing

All served with a selection of side orders

DESSERTS

Soft serve ice cream of smoked **banana**, caramelised rice crispies, miso caramel

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

Euro 60 pp

12.5% service charge for groups of 6 and over



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SHARING MENU

Hot Curd **bread**
with Cultured butter
and Irish honey

&

Hot curd **bread**
with Sesame seed
hummus, fried garlic,
sesame oil

&

Hot Curd **bread**
with pulled Lamb,
goats curd, basil,
capers, shallot

Akami **tuna** with
smoked tomato and
charred avocado,
charred cucumber,
herbs

&

Pressed **cucumber**
with spiced
avocado and
toasted almonds

&

Our smoked Iberico
ham, grated
horseradish, light
coffee mayonnaise

&

Burrata with truffle
dressing

60 day aged **Dexter
Rib Eye** with roasted
foie gras, potato
puree and truffle
onion gravy

OR

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

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

&

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

&

Sugar snaps with
radish, rocket and
horseradish

&

Charred tenderstem
broccoli, umami
sauce, herbs and
buratta

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

&

**Soft serve ice
cream**
see serve for
today's flavour

Vegetarian/vegan menu available on request

Euro 90 pp

12.5% service charge for groups of 6 and over

The food allergens used in the preparation of our food can be viewed in the separate Allergen information folder available at the counter.

Please ask a member of staff if you need additional information on food allergens.

Our beef is sourced in the Republic of Ireland, Northern Ireland, Scotland and Japan.