



# SHELBOURNE

## SOCIAL

### ON THE BOARD

Our favourite meat cuts to share, be warned they sell out quickly.  
Portions are pre-cut to sizes written up on our chalkboard. All prices per 100g of meat.

## BRUNCH

Add a fried egg €3 / smoked bacon €3.5 / avocado €3.5 / string herb fries €5.5

Crispy smoked <b>bacon</b> and crushed avocado on sourdough toast	12
Brown butter <b>waffles</b> with crème fraiche and truffle honey	10
Add 2 <i>crispy fried chicken thighs</i>	10
<b>Eggs crespelle</b> (Italian style crepe folded with baked egg)	8
Add <i>mushroom and spinach filling</i>	4
Home smoked <b>artic trout or smoked ham</b> , cheddar cheese and parsley omelette	14
<b>Shelbourne Social Big Breakfast</b> , sausage, smoked bacon/ black and white pudding/ fried eggs, tomato, mushroom and hot curd bread	15

## LUNCH

Add a fried egg €3 / avocado €3.5 / string herb fries €5.5

10oz <b>chop steak</b> on the bone	32
30 minute smoked <b>pork chop</b> sandwich with lettuce and miso mayo on toasted sourdough	15
Old school <b>cheeseburger</b> with aged dexter beef, charred onions and grilled cheese with soft brioche, served with our herb string fries	16
<b>Cod</b> brandade bound in smoked salmon with a mustard beurre blanc	18

## PASTA

Add a fried egg €3 or 2 eggs for €5

Melted crème fraiche and truffle pappardelle with crispy salt <b>cod</b> brandade	15
Tagliatelle of smoked <b>iberico pork</b> and fennel	15
Parmesan <b>duck</b> macaroni with bechamel, pickled oyster mushrooms, dill and crispy duck leg	18

## SALAD

Red <b>chicory</b> dressed with shallot, walnuts and apple served with a warm emulsion of walnut bagna cauda	14
<b>Iceberg</b> wedges soaked in lemon dressing with shaved parmesan, torn herbs and caesar dressing	9

## OPEN SANDWICH

On our sourdough focaccia

Roasted onion lyonnaise and <b>smoked pork cheek</b>	12
<b>Smoked burrata</b> , good tomatoes, 20 year balsamic	14
<b>Boiled egg</b> , avocado, fresh beetroot, radish	12

## OUR SMOKED HAMS AND COOKED MEATS

With hot bread and caramelized onion hummus

Smoked loin of <b>pork</b>	15
Smoked and poached rare breed <b>pork shoulder</b>	16
Thinly sliced lightly braised <b>turkey</b> terrine	12
Thinly sliced unbrined <b>pork shank</b> terrine	12
Our smoked <b>iberico ham</b> , grated horseradish, light coffee mayonnaise	18

### Condiments

Butter
Shelbourne relish
Lemon crème fraiche

## SWEET

Pistachio <b>lemon drizzle cake</b> with whipped ricotta	6.5
Beurre Noisette <b>waffles</b> with soft serve ice cream and fresh fruit	12

Vegetarian/vegan and gluten free options available on request

12.5% service charge for groups of 6 and over