



# SHELBOURNE

## SOCIAL

BY DYLAN MCGRATH

### APPETISERS

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

Smoked **salmon** with goat's cheese curd, broad beans, peas and buttermilk

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

### MAINS

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

Double cheese royale **dexter burger** with rye brioche, onion lyonnaise and truffle mayonnaise

Crispy **monkfish** with a salad of pickled cucumber, fennel, garlic and parsley

Truffle **linguine** with broccoli tempura, crème fraîche and parmesan

### DESSERTS

Elderflower **soft serve ice cream** with fresh raspberries, pistachio and pecan brittle and caramel chocolate sauce

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

2 courses Euro 35 pp / 3 courses Euro 40 pp

12.5% service charge for groups of 6 and over