

SHELBOURNE

S O C I A L

SET MENU

APPETISERS TO SHARE

Individual options available on request

Pressed **cucumber** with spiced avocado, herbs and toasted almond

Smoked salmon with caviar and cultured crème

Pulled **lamb**, goats curd, basil, capers, shallot

All served with our hot curd bread

MAINS

Sugar pit aged **pork chop** with smoked hibiscus cabbage

Roasted **picanha** poached in umami spices

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

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

All mains are served with a selection of sides to share

DESSERTS

Soft serve ice cream. See server for today's flavour

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

Or

CHEESE

Délíce de Bourgogne with lemon and hazelnut sponge with prune and smoked macadamia (5.00 supplement)

3 courses Euro 48 pp

Vegetarian menu available on request

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.

SHELBOURNE

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SET MENU

APPETISERS TO SHARE

Individual options available on request

Our smoked **Iberico ham**, grated horseradish, Shelbourne mayonnaise

Roasted onion **hummus** with sumac

Smoked salmon with grated caviar and cultured crème

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

All served with our hot curd bread

MAINS

Shorthorn **rib eye** with veal and rosemary just

Rack of **lamb** with pickled peppers and capers

Monkfish with lardo and truffle

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

All mains are served with a selection of sides to share

DESSERTS

Soft serve ice cream. See server for today's flavour

Chocolate Délice with crème fraiche mousse, roasted hazelnuts and rich chocolate sauce

Or

CHEESE

Délice de Bourgogne with lemon and hazelnut sponge with prune and smoked macadamia (5.00 supplement)

3 courses Euro 65 pp

Vegetarian menu available on request

12.5% service charge for groups of 6 and over

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