

SHELBOURNE

SOCIAL

BY DYLAN MCGRATH

Available Tuesday to Friday from 12pm

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.

LUNCH

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

8oz chop steak on the bone with herb fries	29
Sugar pit aged bacon ribs with 2 fried eggs	15
Sugar pit aged bacon rib sandwich with avocado, tomato, lettuce, smoked Applewood cheddar, fried egg and miso mayo on crusty brioche	16.5
Old school cheeseburger with aged dexter beef, charred onions and grilled cheese with soft brioche, served with our herb string fries <i>(Once they're gone, they're gone)</i>	16
Cod brandade bound in smoked salmon with a mustard beurre blanc	18
Crispy smoked bacon and crushed avocado on sourdough toast	12
Brown butter waffles with crème fraiche and truffle honey Add 2 <i>crispy fried chicken thighs</i>	10 10
Home smoked smoked salmon or smoked ham , cheddar cheese and parsley omelette	14

SALAD

Iceberg wedges soaked in lemon dressing with shaved parmesan, torn herbs and caesar dressing	9
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OPEN SANDWICH

On our sourdough focaccia

Boiled egg , avocado, fresh beetroot, radish	12
Smoked burrata , good tomatoes, 20 year balsamic	14
Smoked loin of pork with hot bread and caramelized onion hummus	15
Our smoked iberico ham , grated horseradish, light coffee mayonnaise with hot bread	18

PASTA

Add a fried egg €3 or 2 eggs for €5

Melted crème fraiche and truffle pappardelle with crispy salt cod brandade	15
Tagliatelle of smoked iberico pork and fennel	15
Crispy duck leg on pappardelle with sage, black kale, goats curd and herbs	18

SWEET

Orange and fennel polenta cake with whipped ricotta and orange syrup	6.5
Beurre Noisette waffles 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