

SHELBOURNE

S O C I A L

BY DYLAN MCGRATH

SWEET

Blackberry frangipane tart with beurre noisette ice cream 8

Baked vegan **chocolate cake** on chocolate mousse with coconut sorbet and lime syrup 9

Hot **sticky toffee pudding** with pecan, pear, double vanilla ice-cream and brown sugar caramel sauce 9

Seasonal poached pink **rhubarb** with vanilla crème fraiche mousse and ginger rhubarb jelly 11

Chocolate mousse cake, sour cream mousse, hazelnut and rich chocolate sauce 11

Vanilla and honey soft serve **ice cream** with shortbread, honeycomb, pistachio, pecan brittle and caramel chocolate sauce (Serves 2 pp) 16

CHEESE

Délice de Bourgogne with lemon and hazelnut sponge with prune and smoked macadamia 14

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.