

The Lord Mayor's Lounge

Shelbourne Signature Supper Menu

<i>Shelbourne Signatures</i>	Half Dozen Oysters		14
	<i>Shallot Vinaigrette, Tabasco, Served on Crushed Ice</i>		
	Liscannor Crab Cocktail		18
	<i>Marie Rose Sauce, Ice Berg Lettuce, Tomato</i>		
	Lambay Island Lobster Cocktail		28
	<i>Marie Rose Sauce, Ice Berg Lettuce, Tomato</i>		
	Slow Braised Short Rib		28
<i>Smoked Potato Purée, Roast Roscoff Onion</i>			
	Half Lambay Lobster Thermidor		28
<i>Crushed Saffron Aioli, Infused Potato, Spinach, Shallot</i>			
	Pan Fried “Slip Sole” “Meunière Style” (Market Availability)		28
<i>Samphire, Buerre Blanc</i>			
	Aged Hereford 6oz Sirloin Steak		28
<i>Triple Cooked Chips, Béarnaise Sauce</i>			
<i>To Share</i>	Baked Saint-Marcellin “Raw” Cow Cheese		28
	<i>Crusty Bread, Charcuterie, Chorizo, Salami, Mortadella, Parma Ham</i>		
	Selection of Irish Cheese		14
	<i>Grapes, Chutney, Crackers</i>		
	Charcuterie Platter		14
<i>Chorizo, Salami, Mortadella, Parma Ham</i>			
	Seafood Platter		42
<i>Lambay Lobster Tail, Coastal Oysters, House “Turf Smoked Salmon”, Liscannor Crab, Mullaghmore Mussels, Atlantic Shrimp</i>			
<i>Side Dishes</i>	Fries ▪ Mash Potato ▪ Spinach ▪ Cauliflower Gratin		5
	Shelbourne Truffle Fries		7
<i>Something Sweet</i>	Warm Chocolate Fondant	Baked Alaska	10
	<i>Vanilla Ice Cream</i>	<i>Pistachio Ice Cream</i>	
	Sticky Toffee Pudding	Shelbourne Sherry Trifle	
	<i>Butter Scotch Sauce, Salted Caramel Ice Cream</i>	<i>Harvey’s Bristol Chantilly Cream</i>	
	Peach Melba	Fine Apple Tart	
	<i>Vanilla Ice Cream, Raspberry Compôte</i>	<i>Vanilla Ice Cream</i>	