

# Signature Supper Menu

## Shelbourne Signatures

Half Dozen Oysters | 14

*Shallot Vinaigrette, Tabasco, Served on Crushed Ice*

Liscannor Crab Cocktail | 18

*Marie Rose Sauce, Ice Berg Lettuce, Tomato*

Lambay Island Lobster Cocktail | 28

*Marie Rose Sauce, Ice Berg Lettuce, Tomato*

Slow Braised Short Rib | 28

*Smoked Potato Purée, Roast Roscoff Onion*

Half Lambay Lobster Thermidor | 28

*Crushed Saffron Aioli, Infused Potato, Spinach, Shallot*

Pan Fried "Slip Sole" "Meunière Style" (Market Availability) | 28

*Samphire, Buerre Blanc*

Aged Hereford 6oz Sirloin Steak | 28

*Triple Cooked Chips, Béarnaise Sauce*

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## To Share

Baked Saint-Marcellin "Raw" Cow Cheese | 28

*Crusty Bread, Charcuterie, Chorizo, Salami, Mortadella, Parma Ham*

Selection of Irish Cheese | 14

*Grapes, Chutney, Crackers*

Charcuterie Platter | 14

*Chorizo, Salami, Mortadella, Parma Ham*

Seafood Platter | 42

*Lambay Lobster Tail, Coastal Oysters, House "Turf Smoked Salmon",*

*Liscannor Crab, Mullaghmore Mussels, Atlantic Shrimp*

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## Something Sweet | 10

Warm Chocolate Fondant - *Vanilla Ice Cream*

Baked Alaska with - *Pistachio Ice Cream*

Sticky Toffee Pudding - *Butter Scotch Sauce, Salted Caramel Ice Cream*

Shelbourne Sherry Trifle - *Harvey's Bristol Chantilly Cream*

Peach Melba - *Vanilla Ice Cream, Raspberry Compôte*

Fine Apple Tart - *Vanilla Ice Cream*