

Oyster Bar

Oysters Iced on Half Shell & Fresh from Irish Waters

Please ask your server for daily oyster types

2.50 Each | 14 Half Dozen

Rockefeller | 19 per Half Dozen

Garlic Crumb, Parsley Butter

Oyster and Guinness Sabayon | 19 per Half Dozen

Oyster Shelbourne | 27 per Half Dozen

Liscannor Crab Meat, Lobster Glazed with Hollandaise Sauce
& Gruyère Cheese

The Shelbourne Prawn Cocktail | 18

Home Smoked Salmon | 21

Liscannor Crab, Citrus, Saffron Aioli

The Finest Irish Oak Smoked Salmon | 16

Home Cured & Smoked here at The Shelbourne,
Traditionally Garnished

Shelbourne Seafood Platter (serves 2) | 45

Lobster Tail, Mussels, Prawns, Oysters,
Smoked Salmon, Liscannor Crab

Grand Platter (serves 2-4) | 89

To Share

Baked Saint-Marcellin "Raw" Cow Cheese (serves 2) | 28

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

No 27 Baked Garlic Prawns | 19

Half Dozen Baked Garlic Prawns, Crusty Sourdough Baguette

Recommended Wine Pairings

	Gls	Btl
Rioja Crianza, Hacienda Lopez de Haro, Spain, 2013	10.5	48
Hungerford Hill Octave Chardonnay, Hunter Valley, Australia, 2015	11.5	44



BAR & LOUNGE

Is the place to see and be seen in Dublin

Express Lunch

Cup of Soup & Wrap | 14

Chicken, Baby Gem & Parmesan Emulsion on a
Spinach Tortilla Wrap Served with a Cup of our
Roasted Red Pepper & Pesto Soup

Soups

Soup of the Day | 8

Served with Guinness Bread

Kilmore Quay Seafood Chowder | 10

House Smoked Fish, Cod, Salmon,
Smoked Bacon, Sligo Mussels

Salads

Super Salad | 15

Mozzarella, Heirloom Tomatoes, Wild Rocket, Parmesan,
Cucumber, Sweet Red Peppers, Avocado, Quinoa

Knockalara Salad | 18

Mixed Garden Leaves, Knockalara Goat's Cheese,

Poached Pear, Pickled Beetroot,
Candied Salted Walnuts, Hazelnut Dressing

Shelbourne Caesar Salad | 13

Bacon, Croutons, Boiled Egg, Anchovies
Add Roast Chicken | 18

Add Half Dozen Chilled Jumbo Prawns | 27

Classics

Please allow 20 minutes

Fish and Chips | 19

Tempura Style Kilmore Quay Plaice, Crushed Garden Peas,
Tartar Sauce, Fries

Shelbourne Burger | 18

Flamed Grilled Half Pounder, Tomato Relish, Hegarty's Cheddar, Baby
Gem, Brioche Bun, Served with Shelbourne Truffle Fries

Shelbourne Club | 17

Chicken, Bacon, Egg, Tomato, Mayo, Cos Lettuce

Open Steak | 17

Sourdough, Seared Aged Hereford Sirloin, Caramelized Onions, Cashel
Blue Cheese, Tomato Relish, Crispy Tempura Onion Rings, Fries

The Shelbourne Ruben | 14

Thinly Sliced Corned Beef, Sauerkraut, Swiss Cheese
Served With Russian Dressing

Side Orders

Mashed Potatoes ▪ Tenderstem Broccoli ▪ Fries | 5

Truffle Fries | 7

Desserts | 9

Bread & Butter Pudding

Caramelised Pear Purée, Vanilla Crème Anglaise

Warm Chocolate & Raspberry Tart

Pistachio Ice Cream

Katie's Pavlova

Crème Chantilly, Mixed Berries

Classic Crème Brûlée

Sable Biscuit

If you are concerned about Food or Beverage Allergies e.g. nuts | wheat you are invited to seek assistance from a team member when selecting menu items.
As a member of Good Food Ireland, Executive Chef Garry Hughes, is committed to prioritising the core indigenous ingredients of Irish cuisine and promoting local and artisan food producers.
The Shelbourne Dublin, A Renaissance Hotel, 27 St. Stephen's Green, Dublin 2, Ireland. Tel: + 353 1 6634500