

## A LA CARTE MENU

**Sourdough and Lumberjack Bread** (1, wheat, barley, oat), 3)  
Served with Village Dairy Butter (11)

### TO START

#### Foie Gras Royale | 26

Compressed Cox Apple, Candied Walnut, Toasted Brioche  
(1, 3, 5, 10, 11, 12)

#### Seared Castletownbere Scallops | 26

Lusk Cauliflower, Pearl Caviar  
(3, 6, 8, 11, 12, 14)

#### Liscannor Crab | 26

Kohlrabi, Dill, Buttermilk, Nori  
(1, 3, 4, 10, 12, 14)

### MAIN COURSES

#### 200g Roast Centre Cut Fillet of Black Angus Beef | 60

Roasted Cauliflower, Garlic Emulsion, King Oyster Mushroom  
(1, 3, 8, 11, 12)

#### Lamb Loin | 58

Pomme Anna, Celeriac, Sprouting Broccoli  
(1, 3, 8, 10, 11, 12, 14)

#### Fillet of Kilmore Quay Halibut | 57

Jerusalem Artichoke, Langoustine Tortellini, Tempura Oyster, Laurent Perrier Cream  
(1, 3, 4, 8, 11, 12, 13)

### SIDE ORDERS

Green Salad, Garlic Emulsion, Shallot (3, 10, 12, 14) | Mashed Potato (11) | Fries (1, 3)  
Baby Potatoes | Cauliflower Gratin Smoked Cheddar (1, 3, 11)

#### | 6 euro supplement for all our Shelbourne Classic Sides

Mille-Feuille of Crisp Potato, Truffle Emulsion, Parmesan (1, 3, 10, 11, 12, 13, 14)

#### | 10 euro supplement

## THE CLASSICS "A La Carte"

*Please Allow 30 Minutes Preparation Time*

#### 28 Day Aged 500g Black Angus Beef Chateaubriand | 140 (Serves 2)

Roasted Cauliflower, Glazed Carrots, King Oyster Mushroom, Beef Short Rib Pie  
*Choice of Two Side Dishes*  
(1, 3, 8, 10, 12, 14)

**Our Sommelier's Perfect Pairing - Chateau Bel Air, Lalande de Pomerol, Bordeaux - 2016 | 86**

#### Pan Seared Dover Sole 'Meuniere' | 78

Baby Capers, Samphire & Lemon Segments, Crevettes  
*Served On or Off The Bone*  
(1, 3, 11, 12, 13)

**Our Sommelier's Perfect Pairing - Meursault Blagny 1er Cru, Latour, Burgundy - 2018 | 150**

## TABLE D'HOTE MENU

### THREE COURSE | 72

#### Sourdough and Lumberjack Bread (1, 3)

Served with Village Dairy Butter (11)

### TO START

#### Salt Baked Celeriac

Knockanore Smoked Cheddar Cheese, Pickled Walnut, Hazelnut (1, 3, 5, 8, 10, 11, 12)

#### Whiskey Cured Castletownbere Salmon Tartlet

Liscannor Crab, Pickled Cucumber, Wasabi Emulsion (1, 3, 4, 8, 10, 11, 12, 13, 14)

#### Slow Cooked Chicken & Foie Gras Terrine

Pickled Shimeji Mushroom, Parsley, Grilled Sourdough (1, 3, 10, 11, 12, 14)

### MAIN COURSE

#### Charred Short Rib of Kells Beef

Roasted Cauliflower, King Oyster, Radicchio (1, 3, 8, 10, 11, 12)

#### Supreme of Manor Farm Chicken

Cep Purée, Chicken Velouté, Sprouting Broccoli (3, 8, 11, 12, 14)

#### Fillet of Goatsbridge Trout

Asparagus, Peas, Romanesco Broccoli (3, 11, 12, 13)

#### Agnolotti of Smoked Cheddar

Jerusalem Artichoke, Lovage (1, 3, 8, 10, 11, 12)

1. Gluten 2. Peanuts 3. Soybeans 4. Crustaceans 5. Nuts 6. Sesame Seeds 7. Molluscs 8. Celery 9. Lupin 10. Eggs  
11. Milk Dairy 12. Sulphur Dioxide 13. Fish 14. Mustard

*If you are concerned about Food or Beverage Allergies i.e., nuts/wheat you are invited to seek assistance from a team member when selecting menu items.  
Our meat is of Irish origin and sourced from local suppliers*

The Shelbourne Hotel makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

As the Shelbourne prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.

### Champagne and Sparkling

	Gls (125ml)	Btl
Laurent Perrier La Cuvée NV, Champagne, France	25	125
Laurent Perrier Cuvée Rosé NV, Champagne, France	35	170
Laurent Perrier Grand Siècle, Champagne, France		225
Moët & Chandon NV, Champagne, France		150
Moët & Chandon Vintage 2013, Champagne, France		180
Billecart-Salmon Brut Rosé NV, Champagne, France		180
Dom Perignon Brut, Champagne, France		430
Celene Opale, Cremant Blanc De Blanc, Bordeaux, France	15	62

### Sommelier's Choice

	Gls (125ml)	Btl
White: DeLoach Heritage Reserve, Chardonnay, California, USA, 2020	13.5	52
Red: Castello Monaci, Piluna, Primitivo, Puglia, Italy, 2022	12	46

### White Wine

	Gls (125ml)	Btl
Domaine Le Verger, Chablis, Burgundy, France, 2020	16	64
Domaine Daniel Chotard, Sancerre, France, 2020	16	64
Castel de Fornos, Albarino, Rias Baixas, Spain, 2021	14	56
Hunter's Estate, Sauvignon Blanc, Marlborough, New Zealand, 2022	14	56
Terre Forti, Pinot Grigio, Delle Venezie, Italy, 2021	12	51
Greywacke, Pinot Gris, Marlborough, New Zealand, 2020		66

### Red Wine

	Gls (125ml)	Btl
Hacienda El Olmo-Crianza, Tempranillo, Rioja, Spain, 2018	12	48
Chateau Penin, Bordeaux Superior, France, 2018	13	52
Monte Del Frà, Valpolicella Ripasso, Classico Superiore, 2019	14.5	58
Domaine Louis Latour, Pinot Noir, Coteaux du Verdon, France, 2020	14	56
Espora Reserva, Alentejo, Portugal, 2019		58
Closerie De Vaudieu, Chateaufeuf du Pape, France, 2020		70
Séptima Obra, Malbec, Reserva, Mendoza, Argentina, 2020	14	56

### Rosé Wine

	Gls (125ml)	Btl
Chateau La Gordonne, Côte de Provence, France, 2020	12	50
Ultimate Provence, Rosé, AOP Côtes de Provence, France, 2020	17	68

### Domaine Jeanne Collection - Provence

		Btl
JJ Bulles Blanche, NV (Sparkling)		56
JJ Bulles Rosé, NV (Sparkling)		56
JJ Vaucluse Blanc, 2020 (White)		43
JJ Esprit Rosé, 2020 (Rosé)		58
Légende Domaine Jeanne, 2019 (Red)		45



# THE SADDLE ROOM