

## Lunch Menu

**2 Course | 40**

**3 Course | 47**

**Sourdough and Lumberjack Bread**, Wheat, Barley, Oat (1, 3)

Served with Village Dairy Butter (11)

### TO START

**Soup of The Day** (3, 8, 11)

**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, 8, 10, 11, 12, 14)

**Salt Baked Celeriac**

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

### MAIN COURSE

**Daube of Kells Beef**

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

**Supreme of Manor Farm Chicken**

Cep Puree, Chicken Veloute, Broccoli (1, 3, 8, 11, 12, 14)

**Pan Seared Fillet of Goatsbridge Trout**

Asparagus, Peas, Beurre Blanc (3, 8, 11, 12, 14)

**Asparagus, Pea, Truffle Salsa Risotto**

Aged Parmesan (3, 8, 11, 12, 13)

### SIDE ORDERS

Shelbourne Truffle Fries (1, 2, 3, 10, 11, 12, 13, 14) | **8 Euro supplement**

**6 Euro supplement for all our Shelbourne Classic Sides**

Green Salad, Garlic Emulsion, Shallot (3, 10, 12, 14)

Smoked Cheddar Cheese Cauliflower Gratin (1, 3, 11)

Mashed Potato (11)

Baby Potatoes

Fries (1,3)

### DESSERT

**Vanilla Crème Brûlée**

Palmière Biscuit (1, 10, 11, 12)

**Bread & Butter Pudding**

Pear Puree, Rum & Raisin Ice Cream, Crème Anglaise (1, 3, 5, 10, 11, 12)

**Shelbourne Pavlova**

Chantilly Cream, Strawberries (10, 11, 12)

**Warm Chocolate Fondant**

Vanilla Ice Cream, Almond Tuile1, (, 3, 5, 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 A. (Alcohol)

*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.



THE  
SADDLE ROOM



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