

Available from Sunday to Thursday  
from 5:30pm to 6:30pm

**2 Course | 40**

**3 Course | 47**

## 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)

## MAIN COURSE

### **Charred Short Rib of Kells Beef**

Roasted Cauliflower, Oyster Mushroom, Pickled Walnuts (1, 3, 8, 10, 11, 12)

### **Supreme of Manor Farm Chicken**

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

### **Asparagus, Pea, Truffle Salsa Risotto**

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

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*

## Side Orders

Green Salad, Garlic Emulsion, Shallot (3, 10, 12, 14) | Mashed Potato (11) |

Baby Boiled Potatoes | Cauliflower Gratin Smoked Cheddar (1, 3, 11) | Fries (1, 3)

**| 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**

## DESSERT

### **Chocolate & Caramel Mousse Tart**

Vanilla Ice Cream

(1, 3, 5, 10, 11, 12)

### **Shelbourne Pavlova**

Chantilly Cream, Strawberries

(10, 11, 12)

### **Bread and Butter Pudding**

Pear Puree, Rum & Raisin Ice Cream, Crème Anglaise

(1, 3, 5, 10, 11, 12)

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.



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SADDLE ROOM



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