

a LA CARTE MENU

Lumberjack Bread (1, 3)

Served with Village Dairy Butter (11)

TO START

Foie Gras Torchon | 28

Candied Hazelnut, Celery, Madeira Jelly, Brioche Bun (1, 5, 8, 10, 11, 12, A)

Seared Castletownbere Scallops | 26

Jerusalem Artichoke, Trompette de la Mort, Smoked Almond, Black Truffle (5, 7, 11, 12, 13)

Liscannor Crab | 22

Kohlrabi, Buttermilk, Nori Cracker, Perle Caviar, Dill (1, 4, 10, 11, 12, 14)

MAIN COURSE

200g Roast Centre Cut Fillet of Black Angus Beef | 55

Watercress, Roscoff Onion, Maitake Mushroom, Beef Cheek, Black Truffle

(1, 3, 5, 8, 10, 11, 12, 14, A)

Roast Loin of Ballyhaunis Lamb | 50

Chimichurri, Garlic Emulsion, Crisp Lamb Belly (1, 3, 8, 10, 11, 12, 14, A)

Fillet of Atlantic Halibut | 52

Confit Lusk Leeks, Killary Fjord Mussels, Smoked Seaweed (7, 8, 11, 12, 13, A)

THE CLASSICS "a La Carte"

Please Allow 30 Minutes Preparation Time

28 Day Aged 500g Black Angus Beef Chateaubriand | 130 (Serves 2)

Watercress, Roscoff Onion, Maitake Mushroom, Beef Cheek (1, 3, 5, 8, 10, 11, 12, 14, A)

served with Béarnaise Sauce & Red Wine Jus

choice of Two Side Dishes

Pan Seared Dover Sole 'Meuniere' | 60

Baby Capers, Samphire, Lemon Segments, Crevettes (1, 4, 11, 12, 13)

served On or Off The Bone

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

TABLE d'HOTE MENU

THREE COURSE | 72

Lumberjack Bread (1, 3)

Served with Village Dairy Butter (11)

TO START

Ardsallagh Goats Cheese Mousse

Roast Beetroot, Pickled Walnut (3, 5, 6, 8, 11, 12)

Shelbourne Whiskey Cured Castletownbere Salmon

Kohlrabi, Buttermilk, Liscannor Crab, Nori Cracker (4, 8, 11, 10, 12, 13, 14, A)

Ham Hock & Prune Terrine

Salt Baked Celeriac, Fresh Plum, Grilled Sourdough (1, 5, 8, 10, 11, 12, 14)

MAIN COURSE

7oz Sirloin of Black Angus Beef

Wholegrain Mustard, Roscoff Onion, Caramelized Cauliflower (8, 10, 11, 12, 14, A)

Copper Roasted Chicken Supreme

BBQ Hispi Cabbage, Lusk Leek, Chicken Velouté (1, 3, 8, 11, 12, A)

Seared Fillet of Castletownbere Salmon

White Bean Cassoulet, Saffron, Morteau Sausage (3, 8, 10, 11, 12, 13, 14)

Smoked Knockanore Cheese Ravioli

Green Spot Cream, Black Truffle, Pickled Celeriac (1, 8, 10, 11, 12, 14, A)

SIDE ORDERS

Green Salad, Garlic Emulsion, Shallot (10, 12, 14) | 6 euro

Mashed Potato (11) | 6 euro

Fries (1) | 6 euro

Baby Potatoes | 6 euro

Glazed Hispi Cabbage (11, 12) | 6 euro

Shelbourne Truffle Fries (1, 2, 10, 11, 12, 13, 14) | 8 euro

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.

VEGAN MENU

TABLE d'HOTE

THREE COURSE | 72

Lumberjack Bread (1, 3)

Served with Village Dairy Butter (11)

TO START

Soup of The Day (8)

Roasted Iona Farm Beetroot

Candied Walnut , Beetroot Reduction (5, 12)

MAIN COURSE

Salt Baked Celeric

Smoked Almond, Maitake Mushrooms, Roscoff Onion (1, 3, 5, 12)

Orecchiette Arrabiata Pasta

Pine Nut & Basil Pesto (1, 2, 5, 12)

DESSERT

Selection of Sorbets (1, 5, 12)

Chocolate Praline Tart

Passion Fruit Sorbet (3, 5)

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THE
SADDLE ROOM