

Lunch Menu

2 Course | 40

3 Course | 47

Lumberjack Bread

Wheat, Barley, Oat (1, 3)

Served with Village Dairy Butter (11)

To Start

Soup of The Day (8, 11)

Shelbourne Whiskey Cured Castletownbere Salmon

Kohlrabi, Buttermilk, Dill, Liscannor Crab, Nori Cracker (3, 4, 8, 11, 13, 14, A)

Ham Hock & Prune Terrine

Celeriac Remoulade, Granny Smith Apple, Grilled Sourdough (1, 5, 8, 10, 11, 12, 14)

Ardsallagh Goats Cheese Mousse

Roasted Iona Farm Beetroot, Pickled Walnut (1, 5, 8, 11, 12)

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 Fillets of Atlantic Sea Bass

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

Smoked Knockanore Cheese Ravioli

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

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

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Side Orders

Green Salad, Garlic Emulsion, Shallot (3, 10, 12, 14) | **6 Euro**

Glazed Hispi Cabbage (11, 12) | **6 Euro**

Mashed Potato (11) | **6 Euro**

Baby Potatoes | **6 Euro**

Fries (1,3) | **6 Euro**

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

Dessert

Shelbourne Pavlova

Chantilly Cream, Mixed Berries (10, 11, 12, A)

Warm Chocolate Fondant

Vanilla Ice Cream, Almond Tuile (1, 3, 5, 10, 11, 12)

Vanilla Crème Brulée

Palmière Biscuit (1, 10, 11, 12)

Bread & Butter Pudding

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

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

To Start

Soup of The Day (3, 8)

Roasted Iona Farm Beetroot

Candied Walnut, Beetroot Reduction (5, 12)

Main Course

Salt Baked Celeriac

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

Orecchiette Arrabiata Pasta

Pine Nut & Basil Pesto (1, 2, 3, 5, 12)

Dessert

Selection of Sorbets (1, 5, 12)

Chocolate Praline Tart

Raspberry Sorbet (3, 5)



THE
SADDLE ROOM