

Pre-Theatre Menu

2 Course I 40

3 Course I 47

LumberJack Bread (1, 3)

Served with Village Dairy Butter (11)

TO START

Soup Of The Day (8, 11)

Shelbourne Cured Castletownbere Salmon

Kohlrabi, Buttermilk, Liscannor Crab, Nori Cracker (1, 4, 8, 11, 12, 13, 14, A)

Ham Hock & Prune Terrine

Celeriac Remoulade, Granny Smith Apple, Grilled Sourdough (1, 3, 5, 8, 10, 11, 12, 14)

MAIN COURSE

Daube of Charleville Beef

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

Seared Atlantic Seabass

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

Smoked Knockanore Cheese Ravioli

Green Spot Cream, Black Truffle, Picked 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 (10, 12, 14) | 6 euro

Mashed Potato (11) | 6 euro

Baby Potatoes | 6 euro

Fries (1,3) | 6 euro

Glazed Hispi Cabbage (11, 12) | 6 euro

Shelbourne Truffle Fries (1, 2, 5, 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 Brûlée

Palmiere Biscuit (1, 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.



Pre - Theatre | Vegan Menu

2 Course I 40

3 Course I 47

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

Salted Baked Celeriac

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

Orecchiette Arrabiata Pasta

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

DESSERT

Selection of Sorbets (3, 5, 12)

Chocolate Praline Tart

Passion Fruit Sorbet (3, 5)

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

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THE
SADDLE ROOM