



THE
SADDLE ROOM

Sparkling

	Glass	Bottle
Viader, Corpinnat Brut Nature, Reserva 2022	18	90
Maximum 'Blanc de Blancs, Ferrari	21	105

Champagne

	Glass	Bottle
Laurent-Perrier La Cuvée, Brut	26	130
Louis Roederer Brut Collection 244		165
Charles Heidsieck, Blanc de Blancs, Champagne		195
Laurent-Perrier, Brut Millésimé, Champagne 2015	46	230
Laurent-Perrier, Blanc de Blancs, Brut Nature	64	320

Rosé Champagne

Laurent-Perrier Cuvée Rosé, Champagne	36	180
Charles Heidsieck, Rosé Réserve, Champagne		200
Louis Roederer, Brut Rosé, Champagne		210



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.

Lunch Menu

To Start

Cream of Lusk Leek and Potato Soup

Leek Ash Oil (8, 11, 12)

Smoked Knockanore Cheese Mousse

Salt-Baked Celeriac, Sourdough, Pickled Walnut (1, 3, 5, 8, 10, 11, 12)

Slow-Cooked Pressed McCarren's Pork Belly

Black Garlic, Mushroom Vinaigrette, Hazelnut (1, 3, 5, 8, 10, 11, 12, 14)

Shelbourne Citrus-Cured Castletownbere Salmon

Kohlrabi, Perle Caviar, Tempura Atlantic Prawn (1, 3, 4, 10, 11, 12, 13, 14)

Main

200g Roasted Kell's Black Angus Ribeye Steak

Cauliflower, Roscoff Onion, Maitake Mushroom (3, 8, 10, 11, 12, 14)

Seared Fillet of Goatsbridge Trout

Salsify, Samphire, Preserved Lemon (3, 8, 10, 11, 12, 13)

Copper-Roasted Manor Farm Chicken Supreme

Picciollo Parsnip, Wild Mushroom, Chicken Velouté (1, 3, 8, 11, 12)

Ravioli of Wicklow Baun Cow's Milk Cheese

Green Spot Cream, Salt-Baked Celeriac, Black Truffle (1, 3, 10, 11, 12)

On The Side

6 supplement for all our Shelbourne Classic Sides

French Fries (1, 2, 3, 5, 6) Glazed Carrots (3, 11) Mashed Potato (11)

Cauliflower Gratin with Smoked Cheddar (1, 11, 12, 14)

Pear, Walnut & Beetroot Salad (3, 5, 12, 14)

Shelbourne Truffle Fries | 8 Supplement (10, 11, 13, 14)

Dessert

Warm Christmas Pudding

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

Warm Chocolate Fondant

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

Eton Mess

Lemon Curd, Mixed Berries, Vanilla Cream, Meringue (10, 11, 12)

Selection of Aged Irish Cheese 10 Euro Supplement

Quince Jelly (1, 3, 5, 6, 10, 11, 12, 14)

€80 Per Person

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. All of our meat, poultry and fish is responsibly and ethically sourced from Irish producers.

