



TABLE d'HOTE | VEGAN

THREE COURSE | 75

TO START

Soup of The Day (8, 12)

Salt Baked Celeriac
Pickled Walnut (5, 12)

MAIN COURSE

Ras el Hanout Roasted Cauliflower
Chimichurri (8, 12)

Wild Forest Mushroom Risotto
Roscoff Onion (3, 12)

DESSERT

Selection of Sorbets (1, 5, 12)

Chocolate Praline Tart
Raspberry Elderflower Sorbet (3, 5, 12)

1. Gluten 2. Peanuts 3. Soybeans 4. Crustaceans 5. Nuts 6. Sesame Seeds 7. Molluscs 8. Celery 9. Lupin 10. Eggs 11. Milk 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.

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

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 centralized 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.



THE
SADDLE ROOM

a LA CARTE MENU

Shelbourne Sourdough Bread

Wheat, Rye (1)

Served with Village Dairy Butter (11)

TO START

Crispy McCarren Pork Belly | 25

Ponzu Dashi Broth, Fennel, Hazelnut (1, 3, 5, 10, 12, 13)

Roasted Co. Wicklow Quail | 25

Black Garlic, Roscoff Onion, Quail Jus (3, 8, 11, 12, 14)

West Cork Crab | 24

Crème Fraiche, Kohlrabi, Nori Cracker, Perle Caviar (4, 10, 11, 12, 14)

MAIN COURSE

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

Roscoff Onion, Cauliflower, Sauce Bordelaise (3, 5, 11, 12)

Roasted County Wicklow Venison | 50

Iona Farm Parsnip, Braised Venison Cigar, Cavolo Nero (1, 8, 10, 11, 12)

Fillet of Atlantic Halibut | 44

Laurent Perrier Champagne Veloute, Dublin Bay Prawn, Perle Caviar (4, 8, 10, 11, 12, 13, 14)

THE CLASSICS "a La Carte"

Please Allow 30 Minutes Preparation Time

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

Roscoff Onion, Cauliflower (3, 8, 11, 12)

Served with Béarnaise Sauce & Red Wine Jus
choice of Two Side Dishes

Pan Seared Atlantic Dover Sole 'Meuniere' | 60

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

Served On or Off The Bone

TABLE d'HOTE

3 COURSE | 75

TO START

Soup of The Day (8, 11)

Ardsallagh Goats Cheese Mousse

Salt Baked Celery, Pickled Walnut, Chicory (1, 3, 5, 8, 11, 12)

Shelbourne Cured Castletownbere Salmon

Creme Fraiche, Kohlrabi, Tempura Atlantic Prawn (1, 3, 4, 10, 11, 12, 13)

Confit Chicken & Foie Gras Terrine

Pickled Fennel, Mustard, Baby Carrot (1, 3, 10, 11, 12, 14)

MAIN COURSE

Slow Braised Daube of Kells Beef

Wholegrain Mustard Mash, Roscoff Onion, Maitake Mushroom (1, 3, 8, 10, 11, 12, 14)

Seared Fillet of Atlantic Cod

Pickled Turnip, Perle Caviar, Cavallo Nero (3, 8, 11, 12, 13)

Copper-Roasted Galway 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 Celery (1, 10, 11, 12)

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 Carrots, Hazelnut (5, 11) | 6 Euro

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