

## WEEKEND LUNCH MENU

**2 COURSE | 45**  
**3 COURSE | 50**

**Sourdough Bread**  
Wheat, Rye (1)

### TO START

**Soup of The Day** (8, 11)

**Shelbourne Cured Castletownbere Salmon**  
Kohlrabi, Crème Fraiche, Tempura Atlantic Prawn (3, 11, 12, 13)

**Confit Chicken & Foie Gras Terrine**  
Pickled Fennel, Mustard, Baby Carrot (1, 3, 10, 11, 12, 14)

**Ardsallagh Goat's Cheese Mousse**  
Salt Baked Celeriac, Pickled Walnut, Chicory (1, 3, 5, 8, 11, 12)

### MAIN COURSE

**Roast Ribeye of Kell's Beef | 12 Euro Supplement**  
Yorkshire Pudding, Madeira Jus (1, 3, 8, 10, 11, 12)

**Copper-Roasted Manor Farm Chicken Supreme**  
Picciollo Parsnip, Wild Mushroom, Chicken Velouté (1, 3, 8, 11, 12)

**Seared Fillet of Atlantic Cod**  
Pickled Turnip, Perle Caviar, Cavallo Nero (3, 8, 11, 12, 13)

**Ravioli of Wicklow Baun Cow's Milk Cheese**  
Green Spot Cream, Salt Baked Celeriac (1, 10, 11, 12)

## WEEKEND LUNCH MENU

**2 COURSE | 45**  
**3 COURSE | 50**

### SIDE ORDERS

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

**Glazed Carrots**, Hazelnut (5, 11) | 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

**Warm Chocolate Fondant**  
Chocolate Ice Cream (1, 3, 5, 10, 11, 12)

**Shelbourne Pavlova**  
Chantilly Cream, Mixed Berries (10, 11, 12)

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

**Vanilla Crème Brûlée**  
Palmiere Biscuit (1, 10, 11, 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

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

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.



THE  
SHELBOURNE

## WEEKEND LUNCH VEGAN MENU

**2 COURSE | 45**

**3 COURSE | 50**

### **Sourdough Bread**

Wheat, Rye (1)

### TO START

#### **Soup of The Day (8, 12)**

#### **Salt Baked Celeriac**

Pickled Walnut (5, 12)

### MAIN COURSE

#### **Raz el Hanout Roasted Cauliflower**

Chimichurri (1, 3, 5, 12)

#### **Wild Mushroom Risotto**

Roscoff Onion (3, 12)

### DESSERT

#### **Selection of Sorbets (1, 5, 12)**

#### **Chocolate Praline Tart**

Raspberry 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

*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*



THE  
**SADDLE ROOM**