

  
THE  
SADDLE ROOM

**TABLE d'HOTE | VEGAN**

THREE COURSE | 75

**TO START**

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

**Salt Baked Celeriac**

Pickled Walnut, Hazelnut (1, 5, 8, 12)

**MAIN COURSE**

**Ras el Hanout Roasted Cauliflower**

Chimichurri (3, 12)

**Wild Forest Mushroom Risotto**

Roscoff Onion (3, 12)

**DESSERT**

**Selection of Sorbets** (1, 3, 5, 12)

**Chocolate Praline Mousse Tart**

Raspberry Sorbet (1, 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 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.*

*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.*

## a LA CARTE MENU

### **Shelbourne Sourdough Bread**

Wheat, Rye<sup>(1)</sup>  
Served with Village Dairy Butter <sup>(11)</sup>

## TO START

### **Crispy McCarren Pork Belly | 25**

Ponzu Dashi Broth, Mushroom Vinaigrette, Hazelnut <sup>(1, 3, 5, 10, 12, 13)</sup>

### **Roasted Co. Wicklow Quail | 25**

Onion Soubise, Wild Garlic, Shimeji Mushroom <sup>(3, 8, 11, 12)</sup>

### **West Cork Crab | 24**

Crème Fraiche, Kohlrabi, Nori Cracker, Perle Caviar <sup>(4, 10, 11, 12, 14)</sup>

## MAIN COURSE

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

Onion Soubise, Black Garlic, Garryhinch King Oyster Mushroom <sup>(8, 10, 11, 12, 14)</sup>

### **Roasted County Kildare Lamb Saddle | 50**

Iona Farm Carrot, Wild Garlic, Gordal Olive <sup>(8, 11, 12)</sup>

### **Fillet of Atlantic Halibut | 44**

Laurent Perrier Champagne Veloute, Perle Caviar, Dublin Bay Prawn <sup>(4, 8, 11, 12, 13, 14)</sup>

## **THE CLASSICS "a La Carte"**

*Please Allow 30 Minutes Preparation Time*

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

Onion Soubise, Black Garlic, Garryhinch King Oyster Mushroom <sup>(8, 10, 11, 12, 14)</sup>  
Served with Béarnaise Sauce & Red Wine Jus  
*choice of Two Side Dishes*

### **Pan Seared Atlantic Dover Sole 'Meuniere' | 60**

Baby Capers, Lemon Segments, Crevettes <sup>(4, 11, 12, 13)</sup>  
Served On or Off The Bone

## TABLE d'HOTE

3 COURSE | 75

## TO START

### **Soup of The Day <sup>(8, 11)</sup>**

### **Ardsallagh Goats Cheese Mousse**

Salt Baked Celeriac, Pickled Walnut, Hazelnut <sup>(1, 3, 5, 8, 11, 12)</sup>

### **Shelbourne Cured Castletownbere Salmon**

Sicilain Blood Orange, Creme Fraiche, Kohlrabi <sup>(1, 3, 11, 12, 13)</sup>

### **Crowe Farm Ham Hock Terrine**

Shimeji Mushroom, Mustard, Cep Powder <sup>(1, 8, 10, 11, 12, 14)</sup>

## MAIN COURSE

### **Roasted Loin of Rabbit**

Parma Ham, Iona Farm Carrot, Hispi Cabbage, Wild Garlic <sup>(8, 10, 11, 12, 14)</sup>

### **Seared Fillet of Goatsbridge Trout**

Romanesco, Mussel, Laurent Perrier Cream, Lusk Leek <sup>(7, 8, 11, 12, 13)</sup>

### **Slow Braised Daube of Kells Beef**

Onion Soubise, Black Garlic, Garryhinch King Oyster Mushroom <sup>(8, 10, 11, 12, 14)</sup>

### **Ravioli of Wicklow Baun Cow's Milk Cheese**

Green Spot Cream, Salt Baked Celeriac <sup>(1, 8, 10, 11, 12)</sup>

## SIDE ORDERS

**Green Salad**, Garlic Emulsion, Shallot <sup>(10, 12, 14)</sup> | 6 Euro

**Mashed Potato <sup>(11)</sup>** | 6 Euro **Fries <sup>(1)</sup>** | 6 Euro

**Baby Potatoes** | 6 Euro

**Glazed Hispi Cabbage**, Black Garlic, Hazelnut <sup>(1, 3, 5, 11)</sup> | 6 Euro

**Shelbourne Truffle Fries <sup>(1, 2, 10, 11, 12, 13, 14)</sup>** | 8 Euro

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11. Milk Dairy 12. Sulphur Dioxide 13. Fish 14. Mustard

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