



## LUNCH MENU

2 COURSE | 45

3 COURSE | 50

### **Shelbourne Sourdough**

Wheat, Rye (1)

## TO START

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

### **Shelbourne Citrus Cured Castletownbere Salmon**

Orange, Creme Fraiche, Kohlrabi (1, 3, 11, 12, 13)

### **Slow Braised McCarrens Hamhock Terrine**

Shimeji Mushroom, Mustard Emulsion, Cep Powder (1, 8, 10, 11, 12, 14)

### **Heirloom tomato**

Toonsbridge Mozzarella, Elderflower, Basil (1, 11, 12)

## MAIN COURSE

### **Copper Roasted Galway Chicken Supreme**

Coco beans, Conway Farm Asparagus, Chicken Velouté (8, 11, 12)

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

Kinsale Purple Sprouting Broccoli, Mussels, Peas, Beurre blanc (7, 8, 11, 12, 13)

### **Slow Braised Shoulder of Kildare Lamb**

Chimichurri, Baby Leek, Mustard Mash (3, 8, 10, 11, 12, 14)

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

Green Spot Cream, Salt Baked Celeric (1, 8, 10, 11, 12)



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## SIDE ORDERS

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

**Miso Glazed Hispi Cabbage** (1, 3, 11) | **6 Euro**

**Mashed Potato** (11) | **6 Euro**

**Baby Potatoes** | **6 Euro**

**Fries** (1,3) | **6 Euro**

**Shelbourne Truffle Fries**, Aged Parmesan (1, 2, 3, 10, 11, 12, 13, 14) | **8 Euro**

## DESSERT

### **Warm Chocolate Fondant**

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

### **Shelbourne Pavlova**

Creme Chantilly, Mixed Berries (10, 11, 12)

### **Vanilla Crème Brûlée**

Palmière Biscuit (1, 10, 11, 12)

### **Bread & Butter Pudding**

Pear Purée, Rum & Raisin Ice Cream, Crème Anglaise (1, 3, 5, 10, 11, 12)

*p*

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 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 | VEGAN MENU

2 COURSE | 45

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### **Shelbourne Sourdough**

Wheat, Rye (1)

### TO START

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

#### **Heirloom Tomato Salad**

Elderflower, Basil (1, 12)

### MAIN COURSE

#### **Ras el Hanout Roasted Cauliflower**

Chimichurri (3, 5, 12)

#### **Wild Mushroom Risotto**

(3, 12)

### DESSERT

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

#### **Praline Chocolate Mousse Tart**

Raspberry Sorbet (3, 12)

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THE  
SADDLE ROOM