

TABLE d'HOTE | VEGAN

THREE COURSE | 75

TO START

Soup of The Day (8, 12)

Heirloom Tomato

Elderflower, Basil (1, 12)

MAIN COURSE

Ras el Hanout Roasted Cauliflower

Chimichurri (12)

Wild Forest Mushroom Risotto

(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.



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 | 23

Ponzu Dashi Broth, Mushroom Vinaigrette, Hazelnut ^(1, 3, 5, 10, 12, 13)

Roasted Castletownbere Scallops | 27

Alsace Bacon, White Asparagus, Sweetcorn ^(7, 8, 11, 12)

Dressed West Cork Crab | 25

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

White Asparagus, Cauliflower, Chive ^(8, 10, 11, 12, 14)

Magret Seared Duck Breast | 50

Iona Farm Carrot, Tarragon, Gordal Olive ^(1, 8, 10, 11, 12)

Poached Fillet of Atlantic Halibut | 50

Iona Farm Courgette, Basil, Killarney Fjord Mussels ^(7, 8, 11, 12, 13, 14)

CAVIAR EXPERIENCE

30g Perle Imperial "Rich, Subtle Undertones" | 300

30g Asetra Gentle Popping, Vibrant Aftertaste

"Chef's Choice" | 360

Traditionally Complemented by Buckwheat Blini, Pomme Anna, Egg, Chives,
Sour Cream, Red Onion ^(1, 10, 11, 12, 13)

Please Allow 20 Minutes Preparation Time

TABLE d'HOTE

3 COURSE | 75

TO START

Soup of The Day ^(8, 11)

Ardsallagh Goats Cheese Mousse

Heirloom Tomato, Elderflower, Basil ^(1, 11, 12)

Shelbourne Cured Castletownbere Salmon

Orange, Crème Fraiche, Kohlrabi ^(3, 11, 12, 13)

Slow Braised McCarren Ham Hock Terrine

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

MAIN COURSE

Seared Fillet of Goatbridge Sea Trout

Mussels, Kinsale Purple Sprouting Broccoli, Beurre Blanc ^(7, 8, 11, 12, 13)

Copper Roasted Galway Chicken Supreme

Coco Beans, Spring Onion, Chicken Velouté ^(8, 11, 12)

Slow Braised Shoulder of Kildare Lamb

Chimichurri, Wholegrain Mustard, Iona Farm Baby Leek ^(3, 8, 10, 11, 12, 14)

Ravioli of Wicklow Baun Cow's Milk Cheese

Green Spot Cream, Salt Baked Celeriac ^(1, 8, 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

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

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

THE CLASSICS "a La Carte"

Please Allow 30 Minutes Preparation Time

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

White Asparagus, Cauliflower, Chive ^(8, 10, 11, 12, 14)
Served with Béarnaise Sauce & Red Wine Jus
choice of Two Side Dishes

Pan Seared 350g Atlantic Dover Sole 'Meuniere' | 60

Baby Capers, Lemon Segments, Crevettes ^(4, 11, 12, 13)
Served On or Off The Bone

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

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