THE

SADDLE ROOM

Sparkling	Glass	Bottle
Viader, Corpinnat Brut Nature, Reserva 2024	18	90
Maximum ‘Blanc de Blancs, Ferrari	23	115

Champagne	Glass	Bottle
Laurent-Perrier La Cuvée, Brut	26	130
Louis Roederer Brut Collection 244		165
Bollinger PN AYC18		230
Laurent-Perrier, Blanc de Blancs, Brut Nature	64	260
Laurent-Perrier Grand Siècle	75	380
Dom Pérignon Brut		480

Rosé Champagne	Glass	Bottle
Laurent-Perrier Cuvée Rosé, Champagne	36	180
Bollinger Rosé NV		200
Dom Pérignon Rosé		850



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.

Dinner Menu

To Start

Cream of Celeriac Soup
Roasted Chestnut, Hazelnut (5, 8, 11)

Ardsallagh Goat’s Cheese Mousse
Iona Farm Beetroot, Poached Pear, Pickled Walnut (5, 11, 12)

Slow-Braised McCarren’s Ham Hock Terrine
Mustard, Pickled Shimeji Mushroom, Bitter Leaves (1, 8, 10, 12, 14)

Shelbourne Citrus-Cured Castletownbere Salmon
Pickled Kohlrabi, Dashi Ponzu, Tempura Atlantic Prawn (1, 3, 4, 10, 12, 13, 14)

Half Dozen Coastal Oysters
Ponzu Dressing, Spring Onion, Chilli (1, 3, 7, 12)

Main

Copper Roasted Manor Farm Chicken Supreme
Coco Bean Cassoulet, Chicory, Chicken Velouté (8, 11, 12)

200g Roasted Rib-Eye of Kell’s Black Angus Beef | €20 supplement
Cauliflower Cream, Sauce Bordelaise, Roscoff Onion (1, 8, 11, 12, 14)

Garryhinch Mushroom Risotto
Aged Parmesan, Cep Powder (11, 12)

Roasted Fillet of Atlantic Cod
Jerusalem Artichoke, Lusk Leek, Preserved Lemon (11, 12, 13)

On The Side

€6 supplement on all our Shelbourne Classic Sides

French Fries (1) Glazed Carrots (11) Mashed Potato (11)
Cauliflower Gratin with Smoked Knockanore Cheddar (1, 11)
Dressed Green Salad (10, 12, 14)

Shelbourne Truffle Fries | €8 supplement (1, 10, 11, 12, 13, 14)

Dessert

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

Eton Mess
Mixed Berries, Vanilla Cream, Meringue Sticks (10, 11, 12)

Warm Christmas Pudding
Crème Anglaise (1, 3, 5, 10, 11, 12)

Selection of Aged Irish Cheese | €10 supplement
Quince Jelly, Crackers, Grapes (1, 3, 5, 6, 10, 11, 12, 14)

€110 Per Person

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