

# THE SADDLE ROOM

## *To Start*

**Chef's Soup of the Day | 9**

**Pan Seared Dublin Bay Prawns | 19**  
*Brown Butter, Salsify & Vanilla Purée*

**(v) Cashel Blue Cheese Salad | 15**  
*Pickled Red Onion, Candied Walnuts*

**Pan Seared Bantry Bay Scallops | 19**  
*Savoy Cabbage, Crispy Pancetta*

**House Cured Castletownbere Salmon | 16**  
*Chicory, Quail Egg, Smoked Natural Yoghurt*

**Foie Gras Royale | 18**  
*Spiced Fig & Apple Compôte, Baby Brioche*

## *Main Courses*

**Braised Short Rib of Sheelin Beef | 38**  
*Celeriac, Onion Soubise*

**Roast Saddle of Rabbit | 38**  
*Spiced Carrot, Prunes, Madeira Jus*

**Pan Seared Fillet of Atlantic Turbot | 39**  
*Spinach, Cockles, Lime Butter Sauce*

**Roast Kilmore Quay Cod | 34**  
*Braised Fennel, Mullaghmore Mussels*

**28 Day Aged Hereford "On the Bone" Rib of Beef | 44**  
*Watercress, Béarnaise, Roscoff Onion*

**(v) Risotto of Pearl Barley | 22**  
*Cratloe Hills Sheep Cheese, Spinach*

## *Classics*

**45 Day Aged 500g Chateaubriand (Serves 2) | 82**  
*500g Beef Fillet, Cherry Vine Tomatoes, Gold River Farm Leaves*  
*Served with a choice of two side orders*

**Lambay Island Lobster | 54**  
*"Thermidor Style"*

**45 Day Aged 200g Black Angus Sirloin | 42**  
*Roast Garlic, Béarnaise, Cherry Vine Tomatoes*

**Centre Cut 45 Day Aged Fillet of Charleville Beef | 42**  
*200g Beef Fillet, Confit Shallot, Swords Watercress*

**Dover Sole (Market Availability) | 52**  
*Meunière, Baby Capers, Croutons, Lemon Segments*

## *The Perfect Beginning*

**Shelbourne Seafood Platter | 42**

**Grand Platter | 82**

Lambay Island Lobster Tail, Mullaghmore Mussels, Dublin Bay Prawns,  
Carlingford Oysters, Smoked Salmon, Castletownbere Crab

## *A Taste Of The Seasons*

**80 per person | 120 with Wine Pairings**

*Tasting Menu available to the entire table only*

**Chef's Amuse Bouche**

**(v) Jerusalem Artichoke Velouté**  
*Lovage Oil*

**Pan Seared Bantry Bay Scallops**  
*Savoy Cabbage, Crispy Pancetta*

**Pan Seared Fillet of Atlantic Turbot**  
*Spinach, Cockles, Lime Butter Sauce*

**Roast Saddle of Rabbit**  
*Spiced Carrot, Prunes, Madeira Jus*

**Chocolate Dome**  
*Salted Caramel & Chocolate Mousse, Raspberry Insert*

**Freshly Brewed Tea or Coffee**  
*Served with Shelbourne Petit Fours*

## *Side Orders*

Mashed Potatoes ▪ Tenderstem Broccoli ▪ Baby Potatoes  
Cauliflower Gratin ▪ Green Salad | 5

Shelbourne Truffle Fries | 7

As a member of Good Food Ireland Executive Chef Garry Hughes is committed to prioritising the core indigenous ingredients of Irish cuisine and promoting local and artisan food producers. If you are concerned about Food or Beverage Allergies e.g. nuts/wheat you are invited to seek assistance from a team member when selecting menu items April 2017