

# THE SADDLE ROOM

## To Start

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

**Cured Mackerel | 16**  
*Waldorf Salad, Smoked Mackerel Aioli*

**(v) Feta Cheese Mousse | 16**  
*Compressed Watermelon, Black Olive Gel*

**Pan Seared Bantry Bay Scallops | 19**  
*Heritage Carrots, Buttermilk*

**House Cured Castletownbere Salmon | 16**  
*Lemon Shallot Dressing, Tartar of Salmon, Dill Oil*

**Torchon of Foie Gras | 19**  
*Red Onion Marmalade, Baby Brioche*

## Main Courses

**Roast Saddle of Rabbit | 38**  
*Vandouvan Carrot, Peas, Baby Gem*

**Braised Short Rib of Sheelin Beef | 38**  
*Ox Tail, Celeriac*

**Pan Seared Fillet of Atlantic Turbot | 39**  
*Charred Asparagus, Beurre Blanc*

**Roast Kilmore Quay Cod | 35**  
*Squid Ink, Cauliflower, Mullaghmore Mussels, Parsley Oil*

**Roast Chump of Curragh Lamb | 38**  
*Spinach, Mushroom Ketchup, Crispy Lamb Breast*

**(v) Risotto of Pearl Barley | 24**  
*Hegarty's Smoked Cheese*

## 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"*

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

**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) Chilled Tomato Consommé**

**Pan Seared Bantry Bay Scallops**  
*Heritage Carrots, Buttermilk*

**Pan Seared Fillet of Atlantic Turbot**  
*Charred Asparagus, Beurre Blanc*

**Roast Chump of Curragh Lamb**  
*Spinach, Mushroom Ketchup, Crispy Lamb Breast*

**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 June 2017

