

THE SADDLE ROOM

To Start

Chef's Soup of the Day | 9

Charred Mackerel | 16

Pickled Radish, Smoked Mackerel Aioli

(v) Fivemiletown Goats Cheese Mousse | 16

Fig & Hazelnut Crumb

Pan Seared Bantry Bay Scallops | 19

Dunnes Black Pudding, Celeriac Puree

Jameson Old Barrell Cured Castletownbere Salmon | 16

Pickled Beets, Cucumber Gel

Foie Gras Parfait | 19

Plum Compote, Plum Gel

Main Courses

Roast Pigeon | 38

Parsnip, Apple & Jasmine Jus

Slow Braised Charleville Ox Cheek | 38

Cep Purée, Watercress

Pan Seared Atlantic Halibut | 39

Caramelised Cauliflower, Mullaghmore Mussels

Roast Kilmore Quay Cod | 35

Shellfish Bisque, Baby Sweetcorn

Loin of Wicklow Venison | 38

Celeriac, Braised Cabbage

(v) Roast Roscoff Onion | 24

Charred Broccoli, Hollandaise Sauce, Smoked Sheep Yoghurt, Almond Crumb

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) | 55

Meunière, Baby Capers, Croutons, Lemon Segments

The Perfect Beginning

Shelbourne Seafood Platter | 45

Grand Platter | 89

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

Tasting Menu

69 per person | 95 with Wine Pairings

Tasting Menu available to the entire table only

Fivemiletown Goats Cheese Mousse

Fig & Hazelnut Crumb

Pan Seared Bantry Bay Scallops

Dunnes Black Pudding, Celeriac Purée

Roast Kilmore Quay Cod

Shellfish Bisque, Baby Sweetcorn

Roast Pigeon

Parsnip, Apple & Jasmine Jus

Dessert

Warm Chocolate Fondant

Vanilla Ice Cream

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 September 2017

The Shelbourne Dublin, A Renaissance Hotel, 27 St Stephen's Green, Dublin 2, Ireland
Tel: + 353 1 6634500

