

THE SADDLE ROOM

Table d'Hôte 2 Course 40 | 3 Course 47

Table d'Hôte available to entire table only

*Pre Theatre Menu 2 Course 30 | 3 Course 35

Served from 17:30 - 18:45

Pre Theatre Menu available to entire table only

Starters

Chef's Soup of the Day

(v) Fivemiletown Goat's Cheese Mousse, Pistachio Crumb, Pickled Red Onions

Chicken Liver & Foie Gras Parfait, Bacon Jam, Baby Brioche

House Cured Castletownbere Salmon, Lemongrass, Red Chicory, Quail Egg

Main Courses

Braised Short Rib, Mushroom Ketchup, Baked Celeriac

Pan Fried Fillet of Kilmore Quay Cod, Cauliflower Velouté, Kale, Baby Shrimp

Breast of Thornhill Duck, Confit Duck Leg, Wild Mushroom

(v) Risotto of Garlic & Caramelised Onion

Side Orders

Mashed Potatoes ■ Tenderstem Broccoli ■ Champ Mash ■ Green Salad ■ Cauliflower Gratin | 5

Shelbourne Truffle Fries | 7

Desserts

Shelbourne Pavlova, Lime Mascarpone, Passion Fruit Curd, Raspberries

Warm Chocolate & Raspberry Tart, Pistachio Ice Cream

Lemon Posset, Plum Compôte, Shortbread Biscuit, Almond Tuile

Cox's Apple & Blackberry Crumble, Salted Caramel Ice Cream



As a member of Good Food Ireland Executive Chef Garry Hughes is committed to prioritizing the core indigenous ingredients promoting local and artisan food producers. If you are concerned about Food or Beverage Allergies you are invited to seek assistance from a team member. 15% Service Charge applies for parties of 8 or more.

All Menus are subject to change according to seasonality and availability.

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