

THE SADDLE ROOM

The Perfect Beginning

Shelbourne Seafood Platter (Serves 2) | 45

Shelbourne Seafood Tower (Serves 2-4) | 89

Our seafood platter & tower consist of the following;

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

Caviar To Share

50g Perle Imperial (Huso Dauricus) | 150

Lightly Salted, Rich & Creamy Texture
Served with Melba Toast, Egg, Parsley, Red
Onion, Sour Cream
(Market Availability)

Recommended Champagne Pairing | 140

Billecart-Salmon Prestige NV

To Start

(v) **Chef's Soup of the Day** | 9

Potato Gnocchi | 16

Lusk Leek Veloute, Charred Baby Leek

(v) **St. Tola Feta Cheese Mousse** | 15

Compressed Watermelon, Celery, Black Olive Caramel

Pan Seared Bantry Bay Scallops | 19

Confit Fennel, Onion Crumb

Heirloom Tomato | 17

Artichoke, "Bespoke" Ricotta, Chilled Plum Tomato Consommé

Main Courses

Roast Saddle of Rabbit | 36

Sweetcorn Purée, Crispy Pancetta

Fillet of Pan Seared Atlantic Turbot | 39

Pea Purée, Lemon Aioli

Roast Soya Glazed Kilmore Quay Cod | 35

Charred Baby Gem, Spinach Purée, Broad Bean, Light Chicken Jus

Chump of Curragh Lamb | 38

Parsley Crumb, Garlic Purée

(v) **Ravioli of Celeriac** | 25

Crushed Cauliflower, Parmesan Shavings

Classics

Roast Centre Cut Fillet of Beef | 45

Roast Garlic, Watercress, Béarnaise

28 Day Aged 500g Chateaubriand (Serves 2) | 82

*500g Beef Fillet Carved Tableside, Cherry Vine Tomatoes,
Served with a choice of two side orders*

Lambay Island Lobster Thermidor | 59

(market availability)

28 Day Aged Hereford Rib on the Bone | 44

Watercress, Béarnaise, Roscoff Onion

Dover Sole Meunière | 55

*Baby Capers, Croutons, Samphire, Lemon Segments
(Market Availability)*

Side Orders

Mashed Potatoes ▪ Tenderstem Broccoli ▪ Baby Potatoes
Fries ▪ Onion Rings ▪ Cauliflower Gratin ▪ Green Salad | 5
Shelbourne Truffle Fries | 7

Tasting Menu

80 per person | 120 with Wine Pairings

Tasting Menu available to the entire table only

Heirloom Tomato

Artichoke, "Bespoke" Ricotta, Chilled Plum Tomato Consommé

Pan Seared Bantry Bay Scallops

Confit Fennel, Onion Crumb

Roast Soya Glazed Kilmore Quay Cod

Charred Baby Gem, Spinach Purée, Broad Bean, Light Chicken Jus

Roast Centre Cut Fillet of Beef (Cooked Pink)

Pomme Anna, Onion Soubise, Hen of the Woods

Dessert

Vanilla Cheesecake

Strawberry & Lime Jelly

Freshly Brewed Tea or Coffee

Served with Shelbourne Petit Fours

*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 July 2018*