

THE SADDLE ROOM

To Start

(v) **Chef's Soup of the Day** | 9.5

(v) **Goats Cheese Agnolotti** | 18

Butternut Squash Broth, Pickled Red Onion, Toasted Pumpkin Seeds

Foie Gras Royale | 20

Granny Smith Apple, Balsamic, Warm Brioche

Cured Castletownbere Salmon | 17

Liscannor Crab, Lemon, Smoked Yoghurt

Glazed Omelette Arnold Bennett | 17

Smoked Hegarty's Cheese

Main Courses

Roast Loin of Wicklow Venison (Cooked Medium) | 40

Braised Red Cabbage, Celeriac, Port Jus

Fillet of Pan Seared Atlantic Turbot | 40

Jerusalem Artichoke, Dublin Bay Prawns

Roast Breast of Thornhill Duck | 39

Chicory Marmalade, Orange, Pistachio

Grilled Kilmore Quay Cod | 37

Cauliflower, Mullaghmore Mussels, Tenderstem Broccoli

(v) **Risotto of Celeriac, Black Truffle** | 26

Parmesan Cheese

Classics

Roast Centre Cut Fillet of Irish Beef | 47

Roast Garlic, Watercress, Béarnaise

(Co. Cork)

28 Day Aged 500g Chateaubriand (Serves 2) | 86

500g Beef Fillet Carved Tableside, Cherry Vine Tomatoes,

Served With A Choice Of Two Side Orders

Lambay Island Lobster Thermidor | 62

(Market Availability)

Irish 28 Day Aged Hereford Rib on the Bone | 46

Watercress, Béarnaise, Roast Garlic

(Co. Cork)

Dover Sole Meunière | 59

Baby Capers, Croutons, Samphire, Lemon Segments

(Market Availability)

Side Orders

Mashed Potatoes ▪ Kale & Garlic Butter

Fries ▪ Cauliflower Gratin ▪ Green Salad ▪ Baby Potatoes | 5.5

Shelbourne Truffle Fries | 7.5

The Saddle Room Celebrates Seasonal Celeriac this January

Locally grown in Lusk, Co. Dublin

Celeriac & Apple Velouté | 9

Dill Oil

Salt Baked Celeriac | 16

Parmesan, Black Truffle

Roast Loin of Wicklow Venison (Cooked Medium) | 40

Braised Red Cabbage, Celeriac, Port Jus

Tasting Menu

85 per person | 125 with Wine Pairings

Tasting Menu available to the entire table only

Cured Castletownbere Salmon

Liscannor Crab, Lemon, Smoked Yoghurt

(v) **Goats Cheese Agnolotti**

Butternut Squash Broth, Pickled Red Onion, Toasted Pumpkin Seeds

Grilled Kilmore Quay Cod

Cauliflower, Mullaghmore Mussels, Tenderstem Broccoli

Roast Breast of Thornhill Duck

Chicory Marmalade, Orange, Pistachio

Shelbourne Chocolate Fondant

Vanilla Ice Cream

Chefs Selection of Petit Fours

If you are concerned about Food or Beverage Allergies i.e., nuts/wheat you are invited to seek assistance from a team member when selecting menu items January 2019.

Our meat is of Irish origin and sourced from local suppliers