

# 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** | 21

*Rhubarb, Ginger, Toasted Brioche*

**Cured Castletownbere Salmon** | 17

*Buttermilk & Dill, Wasabi & Yuzu Aioli*

**Glazed Omelette Arnold Bennett** | 17

*Smoked Hegarty's Cheese*

## Main Courses

**Fillet of Irish Pork** | 40

*Onion, Gremolata, Alsace Cabbage*

**Fillet of Pan Seared Atlantic Turbot** | 40

*Jerusalem Artichoke, Dublin Bay Prawns*

**Roast Breast of Thornhill Duck** | 39

*Chicory Marmalade, Blood Orange, Pistachio*

**Fillet of Kilmore Quay Cod** | 37

*Yeast, Salsify, Nut Crumb, Confit Chicken Wing*

(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 ▪ Champ Mash | 5.5

Shelbourne Truffle Fries | 7.5

## The Saddle Room Celebrates Seasonal Blood Orange this February

**Fivemiletown Goats Cheese**

*Blood Orange, Candied Walnut, Pickled Beetroot*

**Roast Breast of Thornhill Duck**

*Chicory Marmalade, Blood Orange, Pistachio*

**Milk Chocolate Mousse**

*Blood Orange, Cremaux, Honeycomb*

## Tasting Menu

85 per person | 125 with Wine Pairings

*Tasting Menu available to the entire table only*

**Cured Castletownbere Salmon**

*Buttermilk & Dill, Wasabi & Yuzu Aioli*

**Foie Gras**

*Rhubarb, Ginger, Spiced Brioche*

**Fillet of Kilmore Quay Cod**

*Yeast, Salsify, Nut Crumb, Confit Chicken Wing*

**Roast Breast of Thornhill Duck**

*Chicory Marmalade, Blood 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 February 2019.*

*Our meat is of Irish origin and sourced from local suppliers*