

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 Parfait | 21

Rhubarb, Pomegranate, Spiced Brioche

Cured Castletownbere Salmon | 17

Buttermilk & Dill, Wasabi & Yuzu Aioli

Glazed Omelette Arnold Bennett | 17

Smoked Hegarty's Cheese

Main Courses

Neck Fillet of Iberico Pork (Cooked Medium) | 40

Onion, Gremolata

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

Confit Chicken, Salsify & Yeast, Black Garlic

(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

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

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

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 March 2019.

Our meat is of Irish origin and sourced from local suppliers