

THE SADDLE ROOM

Lunch Menu 2 Course 24 | 3 Course 28

Monday - Friday

Weekend Lunch 2 Course 28 | 3 Course 32

Saturday - Sunday

Starters

Chef's Soup of the Day

(v) Fivemiletown Goat's Cheese Mousse, Spiced Beetroot Gel, Baby Beets

Shercock Chicken Liver Parfait, Bacon Jam, Warm Brioche

Cardamom Smoked Castletownbere Salmon, Lemon Purée, Liscannor Crab

Half Dozen Carlingford Oysters, Shallot Vinegrette, Lemon

Main Courses

Slow Braised Short Rib of Beef, Wild Mushrooms, Confit Onions

Seared Fillet of Salmon, Confit Leek, Potato Purée, Mullaghmore Mussels

Roast Suprême of Shercock Chicken, Pearl Barley, Onion Broth

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

(v) Risotto of Celeriac & Gruyère Cheese

Side Orders

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

Shelbourne Truffle Fries | 7

Desserts

Warm Bread & Butter Pudding, Crème Anglaise, Mixed Berry Compôte

Shelbourne Pavlova, Lime Mascarpone, Passion Fruit Curd, Raspberries

Warm Chocolate & Raspberry Tart, Pistachio Ice Cream

Lemon Posset, Plum Compôte, Shortbread Biscuit

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.

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