

THE SADDLE ROOM

To Start

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

Cured Castletownbere Salmon | 16

Green Olives, Yuzu Gel, Liscannor Crab

(v) **Goats Cheese Agnolotti** | 17

Pickled Walnut Pesto, Roast Heritage Carrots

Glazed Pork Belly | 19

Parsnip, Kohlrabi, Sesame Aioli

Seared Black Pudding | 17

Hens Egg, Crispy Onion

Main Courses

Roast Saddle of Wicklow Venison | 39

Beetroot Purée, Boudin Noir, Braised Shank Pie, Smoked Bone Marrow

Fillet of Pan Seared Atlantic Turbot | 39

Oyster Cream, Cauliflower, Crispy Capers

Roast Kilmore Quay Cod | 36

Celery, Parmesan Emulsion

Chump of Kerry Hill Lamb | 38

Black Lentils, Spiced Carrot Purée, Lamb Jus

(v) **Risotto of Barley** | 25

Hegarty's Smoked Cheese, Garlic Crumb

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 ▪ Hispi Cabbage ▪ Baby Potatoes

Fries ▪ Cauliflower Gratin ▪ Green Salad | 5

Shelbourne Truffle Fries | 7

The Saddle Room Celebrates Seasonal Mushrooms this October

Forest Mushroom Cappuccino | 10

Pickled Shimeji

Cep Risotto | 28

Tarragon Oil

Crisp Sourdough | 18

Pan-fried Flat Cap Mushrooms, Hen Egg

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

Tasting Menu

80 per person | 120 with Wine Pairings

Tasting Menu available to the entire table only

Forest Mushroom Cappuccino

Pickled Shimeji

Goats Cheese Agnolotti

Pickled Walnut Pesto, Roast Heritage Carrots

Cep Risotto

Tarragon Oil

Roast Saddle of Wicklow Venison

Beetroot Purée, Boudin Noir

Shelbourne Chocolate Fondant

Vanilla Ice Cream, Raspberry Insert

Chefs Selection of 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 October 2018