

THE SADDLE ROOM

THE SHELBOURNE DUBLIN
27 St Stephen's Green | Dublin 2 | Ireland

PRE DINNER DRINKS

Valdo Prosecco	€11.70
Champagne Deutz Brut Classic	€19.50

OYSTERS

By the ½ Dozen

Sligo	€14.00
Carlingford Lough	€14.00
Smoked	€17.00
<i>Warm with White Wine and Leek cream</i>	
Rockefeller	€17.00
Deep Fried "Asian Style"	€17.00

TO SHARE

Seafood Platter	€39/€79
<i>Oysters, smoked salmon, crab meat, lobster, shrimps and mussels. Served with shallot vinegar and cocktail sauce</i>	

SOUPS

Lobster Bisque	€8.95
French Onion Soup	€8.95
<i>Gruyere cheese crouton</i>	
Chefs Soup of the day	€7.95

TO START

Shelbourne Shrimp Cocktail	€12.00
<i>Marie rose sauce, cos lettuce, tomato</i>	
Seared Bantry Bay Scallops	€15.95
<i>Confit chicken wing, cauliflower purée curry oil</i>	
Torchon of Foie Gras	€14.95
<i>Rhubarb and raisin chutney, toasted brioche</i>	
Cured Mc Connell's Salmon	€10.95
<i>Citrus fruits, mustard dressing</i>	
Salad of Ardsallagh Goats Cheese	€12.95
<i>Poached beetroot, apple and hazelnut dressing</i>	
Slow Cooked Chicken Terrine	€12.95
<i>Wild mushrooms, wholegrain mustard, celeriac</i>	

Executive chef Garry Hughes is committed to culinary excellence, using seasonal produce from local Irish suppliers

CLASSICS

Chateaubriand	€69.00
<i>16 oz beef fillet served with a choice of two side orders (serves two)</i>	
Seared Slip Sole	€22.95
<i>Meuniere style, lemon capers, croutons. Served on or off the bone</i>	

LAND AND SEA

Charleville West Cork	
Fillet of Beef – 7 oz	€ 35.95
Rib Eye Steak – 10 oz	€ 29.95
Sirloin Steak – 12 oz	€ 32.95
<i>Served with your choice of sauces: béarnaise, garlic butter, red wine</i>	
Roast Loin of Wicklow Venison	€32.95
<i>Braised red cabbage, Chinese leaves</i>	
Sugar and Spice Duck	€24.95
<i>Seville orange and almond crumble, caramelised orange jus</i>	
Seared Fillet of Halibut	€29.95
<i>Buttered broth of root vegetables and kale</i>	
Castletownbere Lobster	€49.00
<i>"Thermidor Style"</i>	
Manor Farm Chicken	€22.95
<i>Salsify, bacon, cep purée</i>	

THE EARTH

Leek Tarte Tatin	€16.95
<i>With onion, brie, curly endive and rocket leaves</i>	
Risotto of Bellingham Blue Cheese	€15.00
<i>Wilted spinach</i>	

SIDE ORDERS - €4.95

Mashed Potatoes
Green Beans
Baby Potatoes
Shelbourne Fries
Butter Milk Onion Rings
Green Salad
Broccoli

TO FINISH - €8.95

Warm Chocolate Fondant, Vanilla ice-cream
Crème Brûlée, Palmier Biscuit
Caramelised Apple Clafoutis, Caramel Ice Cream
Panna Cotta with Poached Seville Orange
Pineapple Carpaccio, Passion fruit Macaroon, coconut sorbet

CHEESE

Baked St. Tola Goats cheese	€13.95
<i>Spiced pear chutney, crusty bread</i>	
Cashel Blue soaked in Port	€13.95
<i>Celery salad</i>	
Selection of Irish Cheeses	€13.95
Sandeman Ruby Port	€5.30
Warre's LBV	€8.00

TABLE D'HÔTE MENU

Table D'hôte Menu from 7pm	€39.50
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Appetizers

Soup of the Day
Slow Cooked Chicken Terrine, Wild Mushrooms, Wholegrain Mustard, Celeriac
Baby Gem Salad, Parmesan Emulsion, Bacon, Croutons, Pine Nuts
Cured Mc Connell's Salmon, Citrus Fruits, Mustard Dressing
Salad of Ardsallagh Goats Cheese, Poached Beetroot, Apple and Hazelnut Dressing

Entrées

Pan Fried Monkfish Wilted Red Chard, Beetroot Purée
Pan Fried Hake, Coco Beans, Garlic Sausage
Daube of Charleville Beef, Poached Oyster, Parsnip Purée
Roast Chicken Breast, Linguini Carbonara
8oz Charleville Rib Eye, Wilted Pak Choi, Shiitake Mushroom, Horseradish Jus

Above Main Courses Served with Vegetables and Potatoes

Desserts

Rhubarb Crumble Vanilla Ice Cream
Bread and Butter Pudding, Caramelised Pear Purée, Crème Anglaise
Selection of Ice Cream and Sorbet
Tiramisu
Chocolate Tart, Mango and Passion Fruit Sorbet

Two Course Early Bird	€23.95
Three Course Early Bird	€27.95

If you are concerned about food allergies e.g. nuts you are invited to seek assistance from a team member when selecting menu items - January 2012