

2 Course | 40

3 Course | 47

TO START

Soup of The Day (3, 8, 11)

Cured Castletownbere Salmon Tartlet

Liscannor Crab, Pickled Cucumber, Wasabi Emulsion (1, 3, 4, 8, 10, 11, 12, 13, 14)

Slow Cooked Chicken & Foie Gras Terrine

Pickled Shimeji Mushroom, Parsley, Grilled Sourdough (1, 3, 8, 10, 11, 12, 14)

Salt Baked Celeriac

Knockanore Smoked Cheddar Cheese, Pickled Walnut, Dill (1, 3, 5, 8, 10, 11, 12)

MAIN COURSE

Daube of Charleville Beef

Bourguignon Jus, Bacon Lardons (1, 3, 5, 8, 11, 12)

Supreme of Manor Farm Chicken

Cep Puree, Veloute, Maitake Mushroom (1, 3, 8, 11, 12, 14)

Fillet of Toonsbridge Trout

Brassicas, Seaweed Butter Sauce (3, 8, 11, 12, 13)

Roasted Butternut Squash

Roscoff Onion, Maitake Mushroom, Walnut (3, 5, 11, 12)

Side Orders

Green Salad (3,12,14) | Mashed Potato (11) | Cauliflower Gratin Smoked Cheddar (3,11) Fries (1,3)

6 Euro supplement for all our Shelbourne Classic Sides

Shelbourne Truffle Fries (1, 2, 3, 10, 11, 12, 13, 14) | **8 Euro supplement**

DESSERT

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream (1, 3, 5, 10, 11, 12)

Shelbourne Pavlova, Chantilly Cream, Mixed Berries (10, 11, 12)

Lemon Meringue Tart, Raspberry Sorbet (1, 3, 5, 10, 11, 12)

Cashel Blue Cheese Marinated in Port & Red Wine, Quince Jelly, Fruit & Nut Crackers, Grapes & Celery
(1, 3, 5, 6, 8, 11, 12)

1. Gluten 2. Peanuts 3. Soybeans 4. Crustaceans 5. Nuts 6. Sesame Seeds 7. Molluscs 8. Celery 9. Lupin 10. Eggs
11. Milk Dairy 12. Sulphur Dioxide 13. Fish 14. Mustard

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

Champagne and Sparkling

	Gls (125ml)	Btl
Laurent Perrier La Cuvée NV, Champagne, France	25	125
Laurent Perrier Cuvée Rosé NV, Champagne, France	35	170
Laurent Perrier Grand Siècle, Champagne, France		225
Moët & Chandon NV, Champagne, France		150
Moët & Chandon Vintage 2013, Champagne, France		180
Billecart-Salmon Brut Rosé NV, Champagne, France		180
Dom Perignon Brut, Champagne, France		430
Celene Opale, Cremant Blanc De Blanc, Bordeaux, France	15	62

January Special By the Glass

	Gls (125ml)	Btl
White: Cortese, Toledana, Villa Lanata, Gavi, Italy, 2020	14	52
Red: Shottesbrooke, McLaren Vale, Australia 2019	11	44

White Wine

	Gls (125ml)	Btl
Domaine Le Verger, Chablis, Burgundy, France, 2022	16	64
Domaine Daniel Chotard, Sancerre, France, 2022	16	64
Castel de Fornos, Albarino, Rias Baixas, Spain, 2021	14	56
Hunter's Estate, Sauvignon Blanc, Marlborough, New Zealand 2022	14	56
Terre Forti, Pinot Grigio, Delle Venezie, Italy, 2022	12	51
Greywacke, Pinot Gris, Marlborough, New Zealand, 2021		66

Red Wine

	Gls (125ml)	Btl
Hacienda El Olmo-Crianza, Tempranillo, Rioja, Spain, 2019	12	48
Chateau Penin, Bordeaux Superior, France, 2018	13	52
Monte Del Frà, Valpolicella Ripasso, Classico Superiore, 2020	14.5	58
Domaine Louis Latour, Pinot Noir, Coteaux du Verdon, France, 2022	14	56
Espora Reserva, Alentejo, Portugal, 2021		58
Closerie De Vaudieu, Chateauneuf du Pape, France, 2020		70
Séptima Obra, Malbec, Reserva, Mendoza, Argentina, 2021	14	56

Rosé Wine

	Gls (125ml)	Btl
Chateau La Gordonne, Côte de Provence, France, 2021	12	50
Ultimate Provence, Rosé, AOP Côtes de Provence, France, 2022	17	68

Domaine Jeanne Collection - Provence

		Btl
JJ Bulles Blanche, NV (Sparkling)		56
JJ Bulles Rosé, NV (Sparkling)		56
JJ Vacluse Blanc, 2020 (White)		43
JJ Esprit Rosé, 2020 (Rosé)		58
Légende Domaine Jeanne, 2019 (Red)		45

Shelbourne Signature Cocktails

The Shelbourne Bramble Method & Madness Gin, Chambord, Raspberry and Apple Coulis, Lemon, Sugar (12)	17
El Greco Madness Redbreast 12, Aperol, Cocoa Vermouth, Orange Bitters (12)	17
Euphoria Hibiscus Infused Olmeca Altos Tequilla, Orange Cordial, All Spice Liqueur, Lime Juice & Sugar Syrup (12)	17
Jingle Spritz Home Made Rosemary & Bay Leaf Liqueur, Lime Juice, Amontillado Sherry, Soda Water, Celene Opale Cremant (12)	17
Cold – Hearted Five farms Irish Cream, Frangelico, Cold Brew Tea Blend, Velvet Falernum (5,11,12)	17
27 Mysteries Hennessy VS, Sandeman Port, Home Made Black Cardamom Syrup Lemon Juice, Chocolate Bitters (12)	17
Smokey & Spice Inferno Punt E Mes, Vida Del Maguey Mezcal, Rooster Rojo, Grapefruit Juice, Chilli & Peppercorn Campari (11,12)	17
California Dreamin' Gunpowder California Gin, Hazelnut Syrup Espresso Coffee, Almond Milk (5,12)	17
Yellow Brick Road Malfy Gin, Cocchi di Torino, White Pepper Syrup, Citric Acid, Chocolate Bitters (11,12)	17
Goosebumps Anise Infused Absolut Elyx Vodka, Cointreau, Honey Syrup, Peychaud's Bitters (12)	17
Vanilla Peach Bliss Spiced Peach Vanilla Liqueur, Brown Sugar, All Spice Syrup, Cinnamon Infused Liqueur (12)	17
Tokyo Cruz Nikka Coffee Grain, Bacardi 8 Year, Home Made Rosemary & Ginger Syrup, Lemon Juice, Orange & Angostura Bitters (12)	17



THE
SADDLE ROOM