



THE
SADDLE ROOM

Sample Table d'Hôte Menu

2 Course 42 | 3 Course 50

To Start

Cream of Celeriac Soup, Truffle Oil

Fivemiletown Goat's Cheese Mousse, Pickled Beetroot, Walnut Pesto

House Cured Castletownbere Salmon, Green Olives, Capers, Horseradish Yoghurt, Lemon Gel

Ham Hock & Pork Terrine, Celeriac Remoulade, Mustard Aioli

Main Course

Rib Eye Steak, Spinach, Bourguignon Jus * €12 Supplement

Roast Pheasant, Choucroute, Morteau Sausage (may contain shot)

Pan Seared Kilmore Quay Cod, Cauliflower Purée, Tenderstem Broccoli, Mullaghmore Mussels

Cep Mushroom Risotto, Truffle, Cratloe Hills Sheeps Cheese

Side Orders

Hispi Cabbage • Mashed Potatoes • Green Salad • Cauliflower Gratin / 5.5

Shelbourne Truffle Fries / 7.5

Desserts

Shelbourne Pavlova, Mixed Berries, Crème Chantilly

Warm Chocolate Fondant, Pistachio Ice Cream

Lemon Posset, Plum Compôte, Caramelised Almond Tuile

Sticky Toffee Pudding, Butterscotch Sauce, Strawberry Ice Cream

Selection of Irish Cheese, Quince Jelly

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. Our meat is of Irish origin and sourced from local suppliers.
15% Gratuity applies for parties of 8 or more. All Menus are subject to change according to seasonality and availability.