



THE
SADDLE ROOM





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Festive Dinner Menu

3 Course Menu 99 per person

To Start

Cream of Cauliflower Soup, Caper & Almond Dressing
Gravadlax of Castletownbere Salmon, Buttermilk & Horseradish Emulsion, Ruby Beetroot
Cashel Blue Cheese Mousse, Pickled Walnut Dressing, Sesame Cracker
Terrine of Slow Braised Grannagh Ham, Celeriac Remoulade, Granny Smith Apple Half
Dozen Coastal Oysters (Please ask your server regarding the origin of our oysters)

Main Course

7oz Fillet of Charleville Beef, Gratin Potato, Bourguignon Jus
Supreme of Cornfed Chicken, Cassoulet of Coco Beans & Chorizo
Pan Seared Fillet of Halibut, Tenderstem Broccoli, Caper & Anchovy Butter
Fillet of Castletownbere Salmon, Broth of Mussels, Fennel & Citrus
Roast Loin of Wicklow Venison, Celeriac Purée, Port Jus
Potato & Parmesan Gnocchi, Butternut Velouté, Smoked Hegarty's Cheese & Sage

On The Side

French Fries, Mashed Potato, Green Beans, Pear, Walnut & Beetroot Salad | 5.5 euro supplement
Shelbourne Truffle Fries | 7.5 euro supplement

Desserts

Warm Christmas Pudding, Brandy Anglaise
Sweet Agnes, Seifried, New Zealand 14.5
Chocolate Caramel Mousse, Raspberry Sorbet
El Condado, Pedro Ximinez 10.5
Crème Brûlée, Sable Biscuit
Royal Tokaji, 5 Puttonyos, Hungary 20
Warm Bread & Butter Pudding, Pear Purée, Crème Anglaise
Rayne Vineau, Sauternes, France 16
Selection of Irish Cheeses, Quince Jelly
10yr Old Tawny Warres, Portugal 11

*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 6 or more. All Menus are subject to change according to seasonality and availability.*



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Champagne & Sparkling

Laurent Perrier La Cuvée NV, Champagne, France	22	110
Laurent Perrier Cuvée Rosè NV, Champagne, France	28	160
Billecart-Salmon Brut Reserve NV, Champagne, France		140
Celene Opale, Blanc De Blanc, Crémant De Bordeaux, France	15	60
Kaiken, Método Traditional, Brut, Mendoza, Argentina	17	89

Coravin Selection 125ml

Cakebread Family Vineyards, Napa Valley, USA, 2017	29
Amarone Corte Giara Allegrini, Veneto, Italy, 2017	21

White Wine Glass

Domaine Le Verger, Chardonnay, Chablis, Burgundy, France, 2018	14	55
Gustave Lorentz, Gewurztraminer, Alsace, France, 2017		53
Gabriella, Pinot Grigio, Venezie, Italy, 2019	12.5	49
Agnus Dei, Albarino, Rias Baixis, Spain, 2018	13	51
Little Beauty, Sauvignon Blanc, Marlborough, New Zealand, 2018	15	58
Toleda, Cortese, Gavi di Gavi, Italy, 2017		52
De Loach Heritage Reserve, Chardonnay, Napa Valley, USA, 2018	13.5	53

White Wine Bottle

Innocent Bystander, Chardonnay, Yarra Valley, Australia, 2017	62
Greywhacke, Pinot Gris, Marlborough, New Zealand, 2017	66
Broc Cellars, Love White, Madera Foothills, California, USA, 2017	64

Red Wine Glass

Chateau Lacomme Noaillac, Medoc, Bordeaux, France, 2012	15	59
Nero D'Avola, Tank26, Italy, 2019	11.5	45
Cotes Du Rhone, Saint Esprit Delas Freres, Southern Rhone, France, 2018	12	46
De Loach Heritage Reserve, Pinot Noir, California, USA, 2019	14	54
Bodegas Valdemar, Reserva, Rioja, Spain, 2012	14.5	57
Finca La Moscata, Mendoza, Argentina, 2017	15	59
Monte Del Frà, Valpolicella Ripasso, Classico Superiore, 2017	13	58
Maretti Lange Rosso, Nebbiolo, Piedemonte, Italy, 2018	13	54

Red Wine Bottle

Closierie De Vaudieu, Chateauneuf du Pape, Southern Rhone-France, 2019	70
Esporao Reserva, Touriga National, Alentejo, Portugal, 2017	58
Amarone Corte Giara Allegrini, Veneto, Italy, 2017	90
D'Arenberg, Dead Arm, Shiraz, McClaren Vale, Australia, 2015	120



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Signature Cocktails | 15

Pomegranate Zombie

Havana 3yr, Havana 7yr, Appleton VX, Pama, Pomegranate, Orgeat, Cointreau, Lime

White Negroni

Monkey 47, Suze, Lillet Blanc

Punching Above

Grey Goose La Poire, Sauvignon Blanc, Chamomile, Lemon

Fancy Jack

Casamigos, Crème de Peche, Cocchi Americano, Ginger Ale

NY Irish Sour

Redbreast 12, Lemon, Egg White, Rioja

Assemblage

Glenmorangie, Ginger Lemon Oleo, Brut Champagne

After Dinner Drinks | 16

Manhattan

Buffalo Trace, Cocchi Torino, Angostura Bitters

Rum Old Fashioned

Ron Zacapa, Brown Sugar, Angostura Bitters

Paper Plane

Buffalo Trace, Aperol, Amaro Nonino, Lemon