

## Vegan Menu

2 Course | 40

3 Course | 47

### TO START

**Soup of The Day** (3, 8, 11)

**Salad of Summer Vegetables**

Kalamata Olive, Mesclun Leaves (1, 3, 5, 8, 12)

### MAIN COURSE

**Roasted Butternut Squash**

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

**Wild Mushroom Risotto** (3, 8, 12)

### DESSERT

**Selection of Sorbets** (1, 5, 12)

**Chocolate Coconut Vegan Tart**

Raspberry Sorbet (3, 5, 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

### White Wine

	Gls (125ml)	Btl
Domaine Le Verger, Chablis, Burgundy, France, 2020	14	62
Domaine Daniel Chotard, Sancerre, France, 2020	15	60
Castel de Fornos, Albarino, Rias Baixas, Spain, 2021	14	56
Hunter's, Sauvignon Blanc, Marlborough, New Zealand 2022	14	56
Terre Forti, Pinot Grigio, Delle Venezie, Italy, 2021	12	51
Greywacke, Pinot Gris, Marlborough, New Zealand, 2020		66

### Red Wine

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

### Rosé Wine

	Gls (125ml)	Btl
Chateau La Gordonne, Côte de Provence, France, 2020	12	50
Ultimate Provence, Rosé, AOP Côtes de Provence, France, 2020	17	68

### Domaine Jeanne Collection - Provence

	Gls (125ml)	Btl
JJ Bulles Blanche, NV (Sparkling)		56
JJ Bulles Rosé, NV (Sparkling)		56
JJ Vaucluse Blanc, 2020 (White)		43
JJ Esprit Rosé, 2020 (Rosé)		58
Légende Domaine Jeanne, 2019 (Red)		45

All wines and vintages are subject to availability and change. Full wine menu available upon request

## Shelbourne Signature Cocktails

<b>The Shelbourne Bramble</b>	16
Method & Madness Gin, Chambord, Raspberry and Apple Coulis, Lemon, Sugar (12)	
<b>El Greco Madness</b>	16
Redbreast 12, Aperol, Cocoa Vermouth, Orange Bitters (12)	
<b>Dreamcatcher</b>	16
Green Spot, Bacardi 8yr, Ardbeg, All Spice Syrup, Lemon Juice, Orange Juice, Cranberry Juice, Grenadine (12)	
<b>Sunflora Spritz</b>	16
Cabbage Infused Cachaca, Sake, Beetroot & Ginger Shrub, Honey, Soda Water, Cremant (12)	
<b>Purple Passion</b>	16
Violette Liqueur, Grand Marnier, Clarified Mint Pineapple Cordial, Peach Bitters, Laurent Perrier (12)	
<b>Pear Pressure</b>	16
Strawberry Infused Pisco, Homemade Pear Nectar, Pedro Ximenez, Lime Juice, Tonka Bean Syrup (12)	
<b>A Bird in Hand</b>	16
Malfy Gin, Rosemary Liqueur, Orange Oleo Saccharum, Lemon Juice, Saline, Homemade Orange Blossom Soda (12)	
<b>Banrion</b>	16
Olmeca Altos, Chamomile Infused Lillet Blanc, Homemade All Spice Liqueur, Orange bitters (12)	
<b>Green Grove N/A</b>	8.5
Ceder's Crisp, Pear Shrub, Monin Green Apple, Soda Water (12)	
<b>Berry Crisp N/A</b>	8.5
Ceder's Crisp, Red Berry Syrup, Non Alcoholic Sparkling Wine (12)	



THE  
SADDLE ROOM