

THE SADDLE ROOM



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

PRE DINNER DRINKS

Valdo Prosecco	€13.50
Champagne Deutz Brut Classic	€19.00

OYSTERS By the ½ Dozen

Sligo	€14.00
Carlingford Lough	€14.00
Smoked	€17.00
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	€8.50
French Onion Soup	€8.95
Chefs Soup of the day	€7.95

TO START

Shelbourne Shrimp Cocktail	€12.00
<i>Marie rose sauce</i>	
Seared Bantry Bay Scallops	€14.95
<i>Minted pea puree, Alsace bacon Created by Andrew Nolan</i>	
Torchon of Foie Gras	€14.95
<i>Plum and raisin chutney, toasted brioche</i>	
Seared McConnell's Smoked Salmon	€10.95
<i>Broth of Sea asparagus, autumn vegetables</i>	
Autumn Beetroot and Pear salad	€10.95
<i>Candied pecans, Cashel blue cheese, hazelnut dressing</i>	

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

CLASSICS

Chateaubriand	€69.00
<i>(Serves two)</i>	
Seared Slip Sole	€22.95
<i>Meuniere style, lemon capers, croutons</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>With candied plum, wilted pak choi</i>	
Seared Fillet of Atlantic Caught Halibut	€29.95
<i>Golden potato noodles, pea puree, foie gras cream Created by Thorsten La Fontaine</i>	
Castletownbere Lobster	€49.00
<i>"Thermidor Style"</i>	
Roast Breast of Farmhouse Chicken	€22.95
<i>Salisfy, bacon, cep puree Created by Kevin Garrigan</i>	

THE EARTH

Garden Leek and Aubergine Tart Tatin	€16.95
Risotto of Roast Butternut Squash	€15.00
<i>Red Onion, St Tola Goats Cheese Created by Fiona Drought</i>	

SIDE ORDERS - €4.95

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

CHEESE

Baked St. Tola Goats cheese	€14.95
<i>Plum and raisin, 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

TO FINISH - €8.95

Warm Chocolate Fondant, vanilla ice cream	
Crème Brûlée	
Raspberry Macaroon, Lime cream Pistachio ice cream	
Cherry, almond and white chocolate petit gateaux	
Panna Cotta with roast peach and strawberries	
<i>Created by Pastry Chef Katie Mc Loughan</i>	

EARLY BIRD 6-7PM

2 course	€23.95
3 course	€27.95
3 course dinner	€39.50

Appetizers

Soup of the day
Baby Gem Salad, St Tola Goats Cheese emulsion, bacon, crotons, pine nuts
Seared Mc Connell's Smoked Salmon, Broth of Sea asparagus, autumn vegetables
Autumn Beetroot Salad, candied pecans
Cashel blue cheese, hazelnut dressing
Country terrine of Manor Park Chicken, autumn mushrooms, toasted rye bread

Entrées

"Confit" Rabbit Leg
With Parma Ham, potato puree, scented with English mustard and sage jus
Charleville 7oz Sirloin Steak "Salsa Verde" Supplement €5
Pan Roasted Monkfish, risoni pasta, chorizo and mascarpone
Risotto of Roast Butternut Squash, red onion, St Tola Goats Cheese
Castletownbere Crab Linguini
Daube of Charleville Beef, poached Sligo oyster, parsnip puree

Desserts

Pavlova, lime mascarpone and balsamic strawberry
Bread and Butter Pudding, mixed berry and crème Anglaise
Chocolate Tart, mango and passion fruit sorbet
Selection of Ice-Cream and Sorbet
Shelbourne Sherry Trifle

If you are concerned about food allergies e.g. nuts you are invited to seek assistance from a team member when selecting menu items - September 2011