SIMMONS

RESTAURANT



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SNACKS

Simmons Bread Board (1,5) — 5
House whipped butter two ways

Chorizo Croquettes (1,5,6,9,16,18) — 9
Garlic aoili

Oyster *(Minimum Order 3Pcs)* (18,21,22) — 4.50 Each
Mignonette, lemon, Tabasco

Oscietra Caviar 10g (1,5,6,18,21) — 55
Crème fraîche, chives, shallots, capers, blini

Oscietra Caviar 30g (1,5,6,18,21) — 145
Crème fraîche, chives, shallots, capers, blini

STARTERS

Wild Mushroom Soup (1,2,3,4,5,6,9,18) — 13
Truffle cream, sourdough croûte, Guinness bread

Ardsallagh Goat's Cheese and Beetroot Salad (5,14,18) — 15
Brined beetroot, balsamic glaze, candied pecan nuts, whipped goat cheese

Spinach Fritters (9,18) — 14
Maple soya yogurt, tamarind sauce, tomato & beetroot salsa

Organic Salmon Gravlax (5,7,18,21,22) — 19
Cured organic Irish salmon, dressed crab, pickled cucumber, cucumber gin & tonic gel, horseradish

Connemara Scallops (1,2,3,4,5,16,18,21,22) — 24
Jerusalem artichoke purée, tarragon velouté sauce, pancetta, peas, gem lettuce, black pudding crumb

Crispy Prawns (1,6,9,17,18,21,22) — 19
Saffron aioli, frisée salad

Vitello Tonnato (5,6,7,9,17,18) — 19
Tuna sauce, tender veal slices, caper berries, 36 months aged Grana Padano, watercress salad

Chicken Liver Pâté (1,5,12,16,18) — 17
Mixed berry compote, crushed hazelnuts, toasted brioche

At InterContinental Dublin, we consciously purchase our food from sustainable sources, and we support local growers and producers where possible. The best quality meat and fish is handselected by our team of chefs from Irish farms and harbours. For food allergies and intolerances please speak to a member of our team about your requirements before ordering. Please note a discretionary service charge of 12.5% applies for groups of four or more.

ALLERGENS

Allergen Guide: 1 Wheat / 2 Rye / 3 Oats / 4 Barley / 5 Milk / 6 Egg / 7 Fish / 8 Peanut / 9 Soybean / 10 Almond / 11 Walnut / 12 Hazelnut / 13 Cashew / 14 Pecan / 15 Pistachio / 16 Celery / 17 Mustard / 18 Sulphites / 19 Sesame / 20 Lupin / 21 Shellfish / 22 Crustaceous / 23 Pine nut.
Indicates dishes suitable for a vegan diet. All prices are in Euros and inclusive of VAT

MAIN COURSES

FROM THE GRILL

Our from the grill dishes are served with Pont Neuf potatoes, watercress salad and your choice of sauce

• Red wine jus • Peppercorn sauce • Béarnaise sauce

Lamb Cutlets (1,5,6,16,17,18) 37

Dry Aged Beef Fillet (1,5,6,16,17,18) (8oz) 56

Pat Mc Loughlin's 12h Braised Beef Cheek (1,5,9,16,17,18) 40
Simmons mashed potatoes, crispy onion, horseradish

Wild Irish Game Dry Aged Venison Loin (1,5,16,18) 41
Vanilla parsnip purée, roast pickled beetroot, pickled blackberry, tender stem broccoli, venison sauce

Kale & Barley Risotto (4,9,18,23) 25
Kale, barley risotto, tofu, pomegranate reduction

Simmons Beef Burger (1,2,3,4,5,6,9,16,17,18) 32
Cajun & thyme aioli, red peppers, scallion, Irish red cheddar, brioche bun

Pan Fried Chicken Supreme (5,16,17,18) 31
Ceps, pearl onion, peas, tarragon sauce

Roasted Atlantic Cod (5,7,16,18) 38
Mushroom & onion broth, tapioca pearls, shitake, scallion, kale

Pan Seared Dover Sole (5,7,18,21,22) 59
Wilted spinach, beurre noisette, brown shrimps, capers, lemon

Pan Seared Trout (5,7,16,18,21,22) 35
Vermouth sauce, clams, carrots, fennel, shallots, Goats Bridge trout roe, confit potato

SIDES 7

Mix Leaf salad with tomato & radish, lemon dressing (18)

Truffle cauliflower with Grana Padano (1,5,17,18)

Mashed potatoes (5,18)

Skinny fries (1,18)

Pont Neuf chips (1,18)

Seasonal greens with butter (1,5)

Brussels sprouts with pancetta and Grana Padano (1,5,18)

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