SIMMONS
RESTAURANT

DESSERT

Steamed Apple and Date Pudding €12

Orange crème anglaise

(1, 5, 6, 18)

Pumpkin, Pear and Caramel Entremet €13

Pumpkin sponge, chai ice cream

(5,6,9)

46% Chocolate and Cardamom S'More €14

Toasted cardamom marshmallow, speculoos pâte sucrée

(1, 5, 6, 9)

Gluten Free Available Upon Request

Pecan, Maple, Miso Choux Tart €14

Crystallised pecans, maple miso crémeux

(1, 5, 6, 9, 14)

Warm Banana Galette, Cornflake Ice Cream €12

Crisp puff pastry, caramelised white chocolate whipped ganache

(1, 5, 6, 9)

Simmons Cheese Plate €25

Rockfield Sheep – Co. Mayo, Coolattin mature cheddar – Co. Carlow, Cnoc Liatroma goat cheese Leitrim Hill – Co. Leitrim

(1,2,3,4,5,6,9,10,17,18)

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.
All prices are in Euros and inclusive of VAT