



SIMMONS

RESTAURANT





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SNACKS

Simmons Bread Board (1,5) <i>Homemade whipped butter two ways</i>	5
Chorizo Croquettes (1,2,3,4,5,6,9,16,18)	9
Oyster (Minimum Order 3Pcs) (21,22,18) <i>With mignonette</i>	3.50 Each
Oscietra Caviar 10g (1,5,6,18,21) <i>Crème fraîche, chives, shallots, capers, blini</i>	55
Oscietra Caviar 30g (1,5,6,18,21) <i>Crème fraîche, chives, shallots, capers, blini</i>	145

STARTERS

Ballymakenny Potato and Garlic Soup (1,2,3,4,5,6,18) <i>Chive cream, sourdough croûte, Guinness bread</i>	13
Ardsallagh Goat's Cheese and Heirloom Beetroot Carpaccio (5,14,18) <i>Marinated beetroot, raspberry dressing and crumb, candied pecan nuts, goat's cheese mousse</i>	15
Carrot and Nori Terrine Vegan/GF (18) <i>Orange & carrot gel, lime infused vegan yogurt</i>	13
Organic Salmon Gravavlax (5,7,18,19,22) <i>Cured organic Irish salmon, dressed crab, pickled cucumber, cucumber gin & tonic gel, horseradish</i>	19
Connemara Scallops (5,7,16,18,19,21,22) <i>Warm sweetcorn salsa and squid-ink emulsion</i>	24
Simmons Prawn Cocktail (1,2,3,4,6,7,9,16,19,21,22) <i>Prawns, gem lettuce, avocado and Guinness bread</i>	19
Asian Dry Aged Beef Tartare (1,4,6,7,8,9,16,17,18,19,23) <i>Asian dressing, confit egg yolk, scallion, rice cracker dusted with spice bag mix</i>	19
Chicken Liver Pâté (1,5,12,16,18) <i>Mixed berry compote, crushed hazelnuts, toasted brioche</i>	17

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

MAIN COURSES

FROM THE GRILL

*All Steaks Are Served With Pont Neuf Potatoes,
Watercress Salad And Your Choice Of Sauce*

Dry Aged Beef Rib Eye Steak (5,6,16,17,18) (10oz)	48
Dry Aged Beef Fillet (5,6,16,17,18) (8oz)	56
Lamb Cutlets (5,16,17,18)	37

Duck Fillet (5,16,18)	36
<i>Orange & carrot purée, heirloom carrots, duck sauce</i>	
Roast Aubergine (9,18,19)	25
<i>Roast piquillo pepper salsa & soft herb salad</i>	
Ridgeway Wagyu Beef Burger (1,5,6,17,18)	32
<i>Garlic aioli, Lyonnaise onion, Dubliner cheese</i>	
Pan Fried Chicken Supreme (4,5,16,17,18)	31
<i>Ceps, pearl onion, peas and tarragon sauce</i>	
Pan Fried Stone Bass (5,7,9,16,18)	38
<i>Chorizo broth, samphire</i>	
Pan Seared Dover Sole (5,7,18,21,22)	59
<i>Wilted spinach, beurre noisette, brown shrimps, capers</i>	
Atlantic Halibut (5,6,7,9,16,18)	41
<i>Herb aioli, nori dust, herb foam</i>	

SIDES 7

Heirloom Tomato Salad (18)	Pont Neuf Chips (1,2,3,4,18)
Potato Gratin (5,18)	Seasonal Greens With Butter (1,5)
Mashed Potato (5,18)	Onion Rings (1,5,6,17,18)
Skinny Fries (1,2,3,4,18)	Choice Of Sauce 2
	• Peppercorn • Béarnaise • Red Wine Jus

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