

LUNCH MENU

The Lobby Lounge

SOUP AND SALADS

SOUP OF THE DAY (V) — €14

IRISH SMOKED SALMON — €25
Watercress & Frisée Salad, Trout Caviar,
Soda Bread, Crème Fraîche
~ (1,3,5,7,18) ~

CAESAR SALAD — €17
Romaine Lettuce, Croûtons, Bacon Lardons,
Grana Padano
~ (1,5,6,7,17,18) ~

ADD CHICKEN — €22

ADD CRAB — €24

PRAWN & LOBSTER COCKTAIL — €30

Iceberg Lettuce, Avocado, Trout Caviar
Marie Rose Sauce
~ (16,17,18,22) ~

SUMMER BURRATA — €26
Crushed Courgette with Mint, Cherry
Tomatoes, Basil Dressing
~ (1,5,23) ~

NOURISH BOWL — €25
Quinoa, Avocado, Cannellini Beans, Cherry
Tomatoes, Carrots, Onions, Grilled
Chicken, Hummus, Coriander
~ (18,19) ~

ANYTIME PLATE — €22
Spinach Leaves, Pickled Red Cabbage,
Avocado, Chickpeas, Spring Onions,
Toasted Cashews, Poached Eggs, Grilled
Sourdough Bread
~ (1,5,6,13,18) ~

SIGNATURE SANDWICHES

THE DUBLINER — €25
Grilled Brioche, Dubliner Cheese,
Rosemary Roasted Ham, Skinny Fries
~ (1,5,6,17) ~

CLUBHOUSE — €25
Lemon Scented Chicken Salad, Egg
Mayonnaise, Crispy Bacon, Tomatoes,
Pickles, Lettuce, Dubliner Cheese, Whole
Grain Bread, Skinny Fries
~ (1,2,5,6,17,18) ~

VEGETARIAN CLUBHOUSE — €25
Chickpea Falafel, Egg Mayonnaise,
Tomatoes, Pickles, Lettuce, Dubliner
Cheese, Whole Grain Bread, Skinny Fries
~ (1,2,5,6,17,18) ~

LOBSTER BRIOCHE — €29
Brioche, Poached Irish Lobster, Marie Rose
Sauce, Basil, Spring Onions, Skinny Fries
~ (1,5,6,17,18,22) ~

FROM THE GRILL

10OZ IRISH STRIPLOIN — €42
Duck Fat Poached Potato, Mushroom
Duxelle, Tenderstem Broccoli, Watercress &
Radish Salad, Béarnaise Sauce
~ (5,6,16,17,18) ~

SAUCES

PEPPERCORN SAUCE — €2
~ (5) ~

RED WINE JUS — €2
~ (16) ~

**ADDITIONAL BÉARNAISE
SAUCE — €2**
~ (5,6,18) ~

MAIN COURSE

**SPAGHETTI GAMBERI E
ZUCCHINI — €21**
Argentinian Prawns, Courgette, Prawn
Bisque, Basil
~ (1,5,7,18,22) ~

FISH 'N' CHIPS — €30
Battered Haddock, Mushy Peas, Tartare
Sauce, Skinny Fries
~ (1,5,6,7,17,18) ~

THE BURGER — €30
Grilled 6oz Beef Patty, Maple & Mustard
Sauce, Tomato, Lettuce, Crispy Bacon,
Highbank Orchard Apple Balsamic, Onions,
Auricchio Cheese, Skinny Fries

Also Available Gluten Free
~ (1,5,6,17,18) ~

**SOUTHERN FRIED CHICKEN
BURGER — €30**
Buttermilk Fried Chicken Breast, Crushed Avocado,
Lettuce, Pickled Mayo, Tomato
Jam, Brioche Bap
~ (1,5,6,18) ~

CATCH OF THE DAY — MARKET PRICE
Please ask your server

All our Fish is from Kish Fish and Wrights
of Marino

RISI E BISI — €28
Venetian Carnaroli Risotto, Guanciale, Peas,
Spring Onions, Butter and Grana Padano
~ (5,16,18) ~

Can be made Vegan or Vegetarian

SIDES

CREAMED SPINACH — €8
~ (5,18) ~

MIXED LEAVES SALAD — €8
~ (17,18) ~

CREAMY MASH POTATO — €8
~ (5) ~

SAUTÉED MUSHROOMS — €8
~ (18) ~

COLCANNON MASH POTATO — €8
~ (5) ~

SKINNY FRIES — €8

SEASONAL VEGETABLES — €8
Tenderstem Broccoli, Baby Carrots &
Green Beans

SWEET POTATO FRIES — €8

**TRUFFLE FRIES & PECORINO
CHEESE — €8**
~ (5,6,17) ~
Side Supplement €2.50

CREAM TEA — €18
Fruit Scones with Butter, Clotted Cream,
Homemade Raspberry Jam.
Your choice of Tea or Coffee
~ (1,5,6) ~

Available until 17:30 daily

WITH A GLASS OF PROSECCO — €30
~ (18) ~

**WITH A GLASS OF ROSÉ
PROSECCO — €32**
~ (18) ~

DESSERTS

**PEAR AND RASPBERRY
CRUMBLE — €13**
Vanilla Ice Cream
~ (1,5,6) ~

PEACH GALETTE — €14
Honey Chantilly
~ (1,5,6) ~

**MILK CHOCOLATE AND
ORANGE FLAN — €15**
Sea Salt Ice Cream
~ (1,5,6,9) ~

LEMON OLIVE OIL SPONGE — €15
Lemon Fool, Blueberry Compote
~ (1, 5, 6) ~

**IRISH FARMHOUSE CHEESE
PLATE — €25**
Durrus (Co. Cork), Cashel Blue (Co.
Tipperary), Smoked Gubeen (Co. Cork),
Hegarty Cheddar (Co. Cork), Quince,
Grapes, Pickles, Crackers
~ (1,5,18) ~

**SELECTION OF ICE CREAM |
SORBET — €10**
Please select 3 flavours
~ (1,5,6,18) ~
Please ask your server for flavours / allergens

At InterContinental Dublin, we consciously purchase our food from sustainable sources, and we support local growers and producers where possible. The best quality produce is hand-selected by our team of chefs from Irish farms and our growers. 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.

Minimum of one dish per person is applied to all lunches.

Allergen Guide: Wheat (1), Rye (2), Oats (3), Barley (4), Milk (5), Egg (6), Fish (7), Peanut (8), Soybean (9), Almond (10), Walnut (11), Hazelnut (12), Cashew (13), Pecan (14), Pistachio (15), Celery (16), Mustard (17), Sulphites (18), Sesame (19), Lupin (20), Shellfish (21), Crustaceous (22), Pinenut (23).