

LUNCH MENU

The Lobby Lounge

Tuesday until Saturday 12:00 - 17:00

SOUP AND SALADS

SOUP OF THE DAY (V) — €14

**ARDSALLAGH GOAT'S CHEESE
AND HEIRLOOM BEETROOT
CARPACCIO — €15**

Marinated beetroot, raspberry dressing and
crumb, candied pecan nuts, goat's cheese
mousse
~ (5,14,18) ~

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) ~

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) ~

DRY AGED BEEF RIB EYE STEAK — €56

Pont Neuf Potatoes, Watercress Salad, Choice Of Sauce
~ (5,6,16,17,18) ~

DOVER SOLE — €59

Cherry Tomatoes, Capers, Olives, Basil,
Lemon Juice, served with a Mixed Salad
~ (5,7) ~
Served “on” or “off” the bone

MAIN COURSE

PASTA OF THE DAY — €26

Please Ask Your Server

FISH ‘N’ CHIPS — €30

Battered Haddock, Mushy Peas, Tartare
Sauce, Skinny Fries
~ (1,5,6,7,17,18) ~

THE BURGER — €30

Grilled 8oz Patty, Crispy Bacon, Maple and Mustard
Sauce, Tomato, Red Onion,
Dubliner Cheese, Waterford Blaa, Skinny
Fries

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

**PAN FRIED CHICKEN SUPREME
— €31**

Ceps, Pearl Onion, Peas and Tarragon Sauce
~ (4,5,16,17,18) ~

CATCH OF THE DAY — MARKET PRICE

Please Ask Your Server

All our Fish is from Kish Fish and Wrights
of Marino

TOMATO RISOTTO — €28

Stracciatella Cheese, Basil Purée, Grana
Padano

SIDES

CREAMED SPINACH — €8

~ (5,18) ~

MIXED LEAVES SALAD — €8

~ (17,18) ~

**CREAMY MASH / COLCANNON
POTATO — €8**

~ (5) ~

SAUTÉED MUSHROOMS — €8

~ (18) ~

POTATO GRATIN — €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

SAUCES

PEPPERCORN SAUCE — €2

~ (5) ~

RED WINE JUS — €2

~ (16) ~

BÉARNAISE SAUCE — €2 ~

(5,6,18) ~

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), Cashed 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

CREAM TEA — €18

Fruit Scones with Butter, Clotted Cream,
Homemade Raspberry Jam.

Your choice of Tea or Coffee

~ (1,5,6) ~

WITH A GLASS OF PROSECCO

—€30

~ (18) ~

Available until 17:30 daily

**WITH A GLASS OF ROSÉ
PROSECCO — €32**

~ (18) ~

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 handselected 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).