

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) ~

WINTER BURRATA — €26
Balsamic Grilled Radicchio, Beetroot
Salad and Purée
~ (5,18) ~

FROM THE GRILL

8OZ IRISH STRIPLOIN — €42
Duck Fat Poached Potato, Mushroom
Duxelle, Tenderstem Broccoli, Watercress
& Radish Salad, Béarnaise Sauce
~ (5,6,16,17,18) ~

SIGNATURE SANDWICHES

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

MEDITERRANEAN FOCACCIA — €24
Mozzarella, Milano Salami, Grilled
Courgette, Rocket Salad, Skinny Fries
~ (1,5,18) ~

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) ~

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) ~

**TRADITIONAL TURKEY AND
HAM — €35**
Duck Fat Poached Potato, Vegetable
Parcel, Chestnut stuffing, Turkey Jus
~ (1,5,16,18) ~

CATCH OF THE DAY — MARKET PRICE
Please ask your server

All our Fish is from Kish Fish and
Wrights of Marino

TOMATO RISOTTO — €28
Basil Butter, Cherry Tomatoes, Crispy
Parmesan
~ (5,16,18) ~

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

**TRADITIONAL CHRISTMAS
PUDDING — €12**
Brandy Butter, Crème Anglaise
~ (1, 5, 6, 9, 10, 18) ~

**WARM PEAR AND PECAN
SPONGE CAKE — €14**
Chai Spiced Crème Anglaise
~ (1,5,6) ~

**APPLE AND DATE CRUMBLE —
€13**
Rum and Raisin Ice Cream
~ (1,5,6,9) ~

**HONEY AND PASSIONFRUIT
ENTREMET — €15**
Honey Sponge, Passionfruit Mousse
~ (1,5,6,9) ~

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

**SELECTION OF ICE CREAM I
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 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.

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).