



Table d'Hôte
2 Course €40 | 3 Course €45

STARTER

Chilled Dublin Bay Prawns (5,7,17,18,21,22)
Horseradish, Compressed Cucumber with Apple & Lime, Picked Dill, Fennel Emulsion

O'Mahony's Pressed Ham Hock (1,5,16,17,18)
Noor Dates, Pink Pickled Roscoff Onion, Sour Dough Crisp

Baily & Kish Smoked Salmon (1,5,7,12,17,18,21,22)
Courgette, Hazelnut & Lambay Crab, Lemon Gel, Irish Soda

White Onion Soup (1,5,16,18)
Onion Petals, Burnt Onion Oil, Brioche Crouton

MAIN COURSE

Grilled 10oz Dry Aged Beef Sirloin (5,16,17,18)
Duck Fat Confit Potato, Parsnip Cream, Braised Carrot, Smoked Jus

Charred Fillet of Dry Aged Beef (5,16,17,18)
Duck Fat Confit Potato, Parsnip Cream, Braised Carrot, Smoked Jus
(€7 Supplement)

Special of the Day
Your Server will advise

Seared Atlantic Monkfish (1,5,7,16,18)
Celeriac & Aubergine Caponata, Golden Raisin & Caper Gel, Beurre Noisette Hollandaise

Chicken & Mushroom (5,16,17,18)
Duxelle Stuffed Free Range Leg, Mushroom Textures, Puree, Powdered Cep & Morels

Cauliflower & Artichoke (1,5)
Grilled Cauliflower Root Steak, Jerusalem Artichoke & Buckwheat, Braised Shallot

SIDES

Mashed Potatoes (5) | Colcannon (5) | Seasonal Vegetables | Garden Salad (17,18) | Baked Sweet Potato (1,5,18) | 6
Truffle Fries & Pecorino Cheese (5,6,17) | 7

DESSERT

Blackberry & Honey (1,5,6)
Russian Honey Cake, Blackberry Chantilly

Tea with Milk (1,5,6,9)
Earl Grey Mousse, Milk Pannacotta, Orange Shortbread

Hazelnut & Dark Chocolate (1,5,6,9,10,12)
Dark Chocolate Mousse, Praline Bavaois, Hazelnut Crisp

Irish Farmhouse Cheese Plate (1,5,18)
Your Server will advise our selection of Irish Cheeses

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),

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 eight or more.