

THE LOBBY LOUNGE

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)*

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 Bavarois, 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.