



Starters

Horseradish Cured Organic Irish Salmon | €14
Nettle Emulsion, Kaffir Lime Gel, Pickled Summer Onion

Pan fried King Scallops | €17
Fennel Puree, Picked Dill, Apple Gremolada

Andarl Farm Crispy Pork belly | €14
Celeriac Cream, Beetroot and Citrus Salad

Pulled Mozzarella | €14
Buffalo Cheese, Keeling's Tomatoes, Basil & Pickled Shallot

Poached Ham Hock and Tender Chicken Terrine | €12
Piccalilli, White Soda Bread, Caramelised Granny Smith Apple

Main Courses

Seared Fillet of Irish Beef | €34
Salt Baked Celeriac, Mushroom puree, Purple Sprouting Broccoli, Red Wine Jus

Atlantic Cod Fillet | €28
Butter Poached Fondant, Asparagus Textures & Tomato Salsa

Spring Lamb | €32
Carved Rack, Braised Shoulder, Truffle Potatoes, Silver Onions, Lamb Jus

Taste of Thornhill Duck | €28
Seared Breast, Confit leg, Vanilla Poached Rhubarb, Torched Sweetcorn

Vegan Assiette | €26
Sweet Potato, Spiced Aubergine, Corn & Cashews, Capers

Sides

Mashed Potatoes ▪ Colcannon ▪ Seasonal Vegetables ▪ Garden Salad ▪ Baked Sweet Potato | 5
Truffle Fries | 7

Desserts

White Chocolate | €13
White Chocolate & Orange Mousse, Raspberry & Plum Gel, Raspberry Sorbet

Passionfruit Meringue | €12
Passionfruit Meringue Pie, Honey Ice Cream

Buttermilk Pannacotta | €14
Black Berry Gel, Buttermilk Crisp

Vegan Cheesecake | €11
Berry Compote, Lime Sorbet

Irish Cheese | €12
Your server will specify today's Cheese Selection

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 hand-selected by our team of chefs from Irish farms and harbours. Certain items on our menu may contain allergens or trace allergens, which may cause an allergic reaction. If you have an allergy, or need any assistance with our menu, please contact a member of our team. All Menus are subject to change according to seasonality and availability.