



A'la Carte Menu

STARTER

- Salted Beetroot (17,18,23) | 13**
Pickled Cantaloupe, Pine Nuts, Charred Citrus, Basil Cress
- Smoked Duck Breast (1,4,5,16,18) | 14**
Mushroom & Cauliflower, Tournafulla Black Pudding, Gubbeen Farmhouse Cheese
- Soy Glazed Confit Pork Belly (1,13,16) | 14**
Sour Celeriac & Gin, Orange, Cardamom, Cashew
- Smoked Salmon (1,5,6,7,17) | 15**
Rainbow Radish, Yuzu Sour Cream, Guinness Soda

MAIN COURSE

- Aged Beef Fillet (1,5,6,16,17,18) | 32**
Ossobucco Croquette, Parsnip & Horseradish, Vegetable Parcel, Blueberry Jus
- Seared Fillet of Halibut (5,7,10,18) | 28**
Broccoli & Sweet Basil, Butter Poached Queens, Sherry Pickled Shallots with Almonds
- Corn Fed Chicken (5,16,17,18) | 25**
Torched Corn & Garden Peas, Confit Wing, Rooster Potatoes, Chicken Jus
- Aubergine & Courgette (1,5,16,17) | 23**
Ratatouille, Tahini Yogurt & Coriander, Dried Tomatoes, Micro Cress

SIDES

- Mashed Potatoes | Colcannon | Seasonal Vegetables | Garden Salad | Baked Sweet Potato | 6
Truffle Fries | Tarragon Buttered Asparagus | 7

DESSERT

- Blackcurrant, Sheep's Milk & Caramel (1,5,6,9) | 12**
Brown Sugar Genoise, Caramel Crisp
- Pistachio and Raspberry Gateaux (1,5,6,9,15) | 14**
Pistachio Sable, Financier, Raspberry Pannacotta
- Orange Drizzle Sponge (1,5,6,9) | 12**
Citrus Chantilly, Orange Rosemary Cremeux
- Rich Chocolate Tart (1,5,6,9) | 13**
Warm Caramel Sauce, Vanilla Ice Cream, Seasonal Berries
- Selection of Irish Cheese (1,2) | 12**
Your server will advise today's cheese selection

Allergen Guide: Wheat (1), Rye (2), Oats (3), Barley (4), Dairy (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)

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.