



INTERCONTINENTAL[®]
DUBLIN

STARTERS

Harty's Baked Oysters - €13 

Smoked Bacon & Spinach, Pickled cabbage, Guinness Béarnaise

Pan Seared Scallops- €14

Truffle Gnocchi, Lemongrass Cream

Homebred Venison Shoulder - €12 

Caramelized Celeriac & Buttermilk, Sour Mustard seeds

Fig & Burnt Onion Cannelloni - €12 

Young Buck Blue Cheese Cream, Tomato Fondue

Line Caught Mackerel Teriyaki - €11

Spiced Red Onion, Sweet Beetroot, Apple Salsa

Add a matching glass of wine to your starter - €11.00 (18.75cl)

MAINS

Seared Fillet of North Atlantic Turbot -€23

Black Couscous, Buttered Cauliflower, Sultanas & Curry Vinaigrette

Smoked Thornhill Duck Breast - €24 

Sweet Potato, Beetroot Fondant, Red Grape Jelly

Poached Fillet of Irish Beef- €26

Foie Gras Croquette, Red cabbage, Chive Doughnut, Root Vegetables

Kerry's Finest Lamb Canon - €26 

Crispy Leek, Sweet Red Onion, Broccoli, Basil Puree

Grilled Shiitake Mushroom - €21 

Radicchio Sauce, Potato & Thyme Tuile, Olive Dressing

Add a matching glass of wine to your main course - €13.00 (18.75cl)

DESSERT

Blueberry Galaxy - €10

Blueberry Chiboust, Blueberry & Lime Jelly, Lime Sorbet

Spiced Milk Chocolate Praline Ganache- €10 

White Chocolate & Ginger Cremeux, Cocoa Meringue, Mango & Passionfruit Sorbet

Soufflé of the day - €9

Deconstructed Eton Mess - €9 

Italian Meringue, Chantilly Cream, Mixed Berries, Meringue Droplets

Banana Bread Sponge - €9

Honey Chantilly, Banana Cremeux Filled Tuile, Peanut Butter Ice Cream

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.