

LUNCH MENU

The Lobby Lounge

Tuesday until Saturday 12:00 - 17:00

SOUP AND SALADS

SOUP OF THE DAY (V)

ARDSALLAGH GOAT'S CHEESE AND HEIRLOOM BEETROOT CARPACCIO

Marinated beetroot, raspberry dressing and
crumb, candied pecan nuts, goat's cheese
mousse
~ (5,14,18) ~

IRISH SMOKED SALMON

Watercress & Frisée Salad, Trout Caviar,
Soda Bread, Crème Fraîche
~ (1,3,5,7,18) ~

CAESAR SALAD

Romaine Lettuce, Croûtons, Bacon Lardons,
Grana Padano
~ (1,5,6,7,17,18) ~

ADD CHICKEN

ADD CRAB

PRAWN & LOBSTER COCKTAIL

Iceberg Lettuce, Avocado, Trout Caviar
Marie Rose Sauce
~ (16,17,18,22) ~

NOURISH BOWL

Quinoa, Avocado, Cannellini Beans, Cherry
Tomatoes, Carrots, Onions, Grilled
Chicken, Hummus, Coriander
~ (18,19) ~

ANYTIME PLATE

Spinach Leaves, Pickled Red Cabbage,
Avocado, Chickpeas, Spring Onions,
Toasted Cashews, Poached Eggs, Grilled
Sourdough Bread
~ (1,5,6,13,18) ~

SIGNATURE SANDWICHES

THE DUBLINER

Grilled Brioche, Dubliner Cheese,
Rosemary Roasted Ham, Skinny Fries
~ (1,5,6,17) ~

CLUBHOUSE

Lemon Scented Chicken Salad, Egg
Mayonnaise, Crispy Bacon, Tomatoes,
Pickles, Lettuce, Dubliner Cheese, Whole
Grain Bread, Skinny Fries
~ (1,2,5,6,17,18) ~

VEGETARIAN CLUBHOUSE

Chickpea Falafel, Egg Mayonnaise,
Tomatoes, Pickles, Lettuce, Dubliner
Cheese, Whole Grain Bread, Skinny Fries ~
(1,2,5,6,17,18) ~

LOBSTER BRIOCHE

Brioche, Poached Irish Lobster, Marie Rose
Sauce, Basil, Spring Onions, Skinny Fries ~
(1,5,6,17,18,22) ~

FROM THE GRILL

10OZ IRISH STRIPLOIN

Duck Fat Poached Potato, Mushroom
Duxelle, Tenderstem Broccoli, Watercress &
Radish Salad, Béarnaise Sauce
~ (5,6,16,17,18) ~

DRY AGED BEEF RIB EYE STEAK

Pont Neuf Potatoes, Watercress Salad, Choice Of Sauce
~ (5,6,16,17,18) ~

DOVER SOLE

Cherry Tomatoes, Capers, Olives, Basil,
Lemon Juice, served with a Mixed Salad
~ (5,7) ~
Served “on” or “off” the bone

MAIN COURSE

PASTA OF THE DAY

Please Ask Your Server

FISH ‘N’ CHIPS

Battered Haddock, Mushy Peas, Tartare
Sauce, Skinny Fries
~ (1,5,6,7,17,18) ~

THE BURGER

Grilled 8oz Patty, Crispy Bacon, Maple and Mustard
Sauce, Tomato, Red Onion,
Dubliner Cheese, Waterford Blaa, Skinny
Fries

Also Available Gluten Free
~ (1,5,17,18) ~

PAN FRIED CHICKEN SUPREME

Ceps, Pearl Onion, Peas and Tarragon Sauce
~ (4,5,16,17,18) ~

CATCH OF THE DAY

Please Ask Your Server

All our Fish is from Kish Fish and Wrights
of Marino

TOMATO RISOTTO

Stracciatella Cheese, Basil Purée, Grana
Padano

SIDES

CREAMED SPINACH

~ (5,18) ~

MIXED LEAVES SALAD

~ (17,18) ~

CREAMY MASH / COLCANNON POTATO

~ (5) ~

SAUTÉED MUSHROOMS

~ (18) ~

POTATO GRATIN

~ (5) ~

SKINNY FRIES

SEASONAL VEGETABLES

Tenderstem Broccoli, Baby Carrots &
Green Beans

SWEET POTATO FRIES

TRUFFLE FRIES & PECORINO CHEESE

~ (5,6,17) ~
Side Supplement

SAUCES

PEPPERCORN SAUCE

~ (5) ~

RED WINE JUS

~ (16) ~

BÉARNAISE SAUCE

~ (5,6,18) ~

DESSERTS

PEAR AND RASPBERRY CRUMBLE

Vanilla Ice Cream
~ (1,5,6) ~

PEACH GALETTE

Honey Chantilly
~ (1,5,6) ~

MILK CHOCOLATE AND ORANGE FLAN

Sea Salt Ice Cream
~ (1,5,6,9) ~

LEMON OLIVE OIL SPONGE

Lemon Fool, Blueberry Compote
~ (1, 5, 6) ~

IRISH FARMHOUSE CHEESE PLATE

Durrus (Co. Cork, Cashel Blue (Co.
Tipperary, Smoked Gubeen (Co. Cork,
Hegarty Cheddar (Co. Cork, Quince,
Grapes, Pickles, Crackers
~ (1,5,18) ~

SELECTION OF ICE CREAM | SORBET

Please select 3 flavours
~ (1,5,6,18) ~

Please ask your server for flavours / allergens

CREAM TEA

Fruit Scones with Butter, Clotted Cream,
Homemade Raspberry Jam.
Your choice of Tea or Coffee
~ (1,5,6) ~

WITH A GLASS OF PROSECCO

Available until 17:30 daily

WITH A GLASS OF ROSÉ PROSECCO

~ (18) ~

At InterContinental Dublin, we consciously purchase our food from sustainable sources, and we support local growers and producers where possible. The best quality produce is handselected by our team of chefs from Irish farms and our growers.

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 four or more.

Minimum of one dish per person is applied to all lunches.

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), Shellfish (21), Crustaceous (22), Pinenut (23).

EVENING MENU

The Lobby Lounge

Tuesday until Saturday 17:00 - 22:00

TO SHARE

CHEESE AND CURED MEAT PLATTER

Selection of Irish Cheeses and Cured Meat,
Crackers, Grapes, Fig Chutney
~ (1,2,5,18) ~

CARLINGFORD OYSTERS

Lemon, Tabasco, Mignonette
6 or 12
~ (18,21) ~

FRITTO MISTO

Sardines, Calamary, Prawns, Courgette, Salsa Verde
~ (1,7,22) ~

FOCACCIA

Aubergine Caviar, Aioli, Tapenade
~ (1,6,7) ~

SEAFOOD PLATTER

Smoked Salmon, Oysters, Crab Salad, Prawns Add
Caviar €30
~ (6,7,21,22) ~

SNACKS

Perfect with Cocktails & Wine

PARMESAN CHURROS

Salsa Verde
~ (5) ~

WHIPPED SALTED COD

Potato Farl, Lemon Mayo
~ (6,7) ~

CACIO E PEPE FRITTERS

Broad Bean Pesto

CHORIZO POTATO CROQUETTE

Aioli

DESSERTS

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Sea Salt Ice Cream
~ (1,5,6,9) ~

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Honey Chantilly
~ (1,5,6) ~

PEAR AND RASPBERRY CRUMBLE

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Lemon Fool, Blueberry Compote
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