



SIMMONS

RESTAURANT





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SNACKS

Simmons Bread Board (1,5)

Homemade whipped butter two ways

Chorizo Croquettes (1,2,3,4,5,6,9,16,18)

Oyster (Minimum Order 3Pcs) (21,22,18)

With mignonette

Oscietra Caviar 10g (1,5,6,18,21)

Crème fraîche, chives, shallots, capers, blini

Oscietra Caviar 30g (1,5,6,18,21)

Crème fraîche, chives, shallots, capers, blini

STARTERS

Ballymakenny Potato and Garlic Soup (1,2,3,4,5,6,18)

Chive cream, sourdough croûte, Guinness bread

Ardsallagh Goat's Cheese and Heirloom Beetroot Carpaccio (5,14,18)

Marinated beetroot, raspberry dressing and crumb, candied pecan nuts, goat's cheese mousse

Carrot and Nori Terrine Vegan/GF (18)

Orange & carrot gel, lime infused vegan yogurt

Organic Salmon Gravavlax (5,7,18,19,22)

Cured organic Irish salmon, dressed crab, pickled cucumber, cucumber gin & tonic gel, horseradish

Connemara Scallops (5,7,16,18,19,21,22)

Warm sweetcorn salsa and squid-ink emulsion

Simmons Prawn Cocktail (1,2,3,4,6,7,9,16,19,21,22)

Prawns, gem lettuce, avocado

Asian Dry Aged Beef Tartare (1,4,6,7,8,9,16,17,18,19,23)

Asian dressing, confit egg yolk, scallion, rice cracker dusted with spice bag mix

Chicken Liver Pâté (1,5,12,16,18)

Mixed berry compote, crushed hazelnuts, toasted brioche

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 four or more.

ALLERGENS

Allergen Guide: 1 Wheat / 2 Rye / 3 Oats / 4 Barley / 5 Milk / 6 Egg / 7 Fish / 8 Peanut / 9 Soybean / 10 Almond / 11 Walnut / 12 Hazelnut / 13 Cashew / 14 Pecan / 15 Pistachio / 16 Celery / 17 Mustard / 18 Sulphites / 19 Sesame / 20 Lupin / 21 Shellfish / 22 Crustaceous / 23 Pine nut.

All prices are in Euros and inclusive of VAT

MAIN COURSES

FROM THE GRILL

*All Steaks Are Served With Pont Neuf Potatoes,
Watercress Salad And Your Choice Of Sauce*

Dry Aged Beef Rib Eye Steak (5,6,16,17,18) (10oz)

Dry Aged Beef Fillet (5,6,16,17,18) (8oz)

Lamb Cutlets (5,16,17,18)

Duck Fillet (5,16,18)

Orange & carrot purée, heirloom carrots, duck sauce

Roast Aubergine (9,18,19)

Roast piquillo pepper salsa & soft herb salad

Simmons Beef Burger (1,2,3,4,5,6,9,16,17,18)

Cajun and thyme aioli, red peppers, scallions, Irish red cheddar, brioche bun

Pan Fried Chicken Supreme (4,5,16,17,18)

Ceps, pearl onion, peas and tarragon sauce

Pan Fried Stone Bass (5,7,9,16,18)

Chorizo broth, samphire

Pan Seared Dover Sole (5,7,18,21,22)

Wilted spinach, beurre noisette, brown shrimps, capers

Atlantic Halibut (5,6,7,9,16,18)

Herb aioli, nori dust, herb foam

SIDES

Heirloom Tomato Salad (18)

Potato Gratin (5,18)

Mashed Potato (5,18)

Skinny Fries (1,2,3,4,18)

Pont Neuf Chips (1,2,3,4,18)

Seasonal Greens With Butter (1,5)

Onion Rings (1,5,6,17,18)

Choice Of Sauce

• Peppercorn • Béarnaise • Red Wine Jus

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