
THE

LOBBY LOUNGE

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 prices are in EUR(€) and inclusive of VAT at the current prevailing rate.

Please note a discretionary service charge of 12.5% applies for groups of eight or more.

Live pianist every Wednesday to Saturday 7 – 10pm and Sunday 1 – 4pm

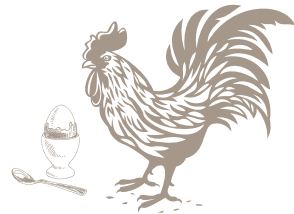
ALLERGENS

1 Wheat / 2 Rye / 3 Oats / 4 Barley / 5 Dairy/
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 Pinenut

V Vegetarian

V Vegan

BREAKFAST



BREAKFAST

8:00AM – 12:00PM

Smoked Salmon Bagel (1, 5, 7, 23) Sundried tomato pesto, capers, rocket salad.	13
Freshly Sliced Seasonal Fruit V (1, 5, 6) Served with banana bread, mango yoghurt.	9
Mixed Berry, Apple & Granola Muesli V (3, 5) Low fat yoghurt, banana, walnut, pomegranate essence.	10
Bacon & Egg English Muffin (1, 5, 6) Tomato relish, cheddar cheese, rocket salad.	12.50
Stack of Pancakes V (1, 5, 6) Buttermilk or blueberry pancakes served with freshly whipped cream, maple syrup.	9.50
Oatmeal Porridge V (3) Fresh berries, honey.	9
Ballsbridge Benedict (1, 5, 6, 18) Irish gammon, English muffin, hollandaise.	15
Royal Benedict (1, 5, 6, 22) Fruity brown bread, lobster, tarragon hollandaise, sweet paprika.	20
Bakery Basket V (1, 5, 6, 10) Danish pastry, muffin and croissant	8.50
Juice & Smoothie V (5) - Strawberry, banana, Greek yoghurt. - Heirloom beetroot, carrot, root ginger. - Spinach, pressed apple, celery.	6

BEWLEY'S COFFEE

Americano	5.00
Cappuccino	5.00
Café Latte	5.00
Café Mocha	5.00
Espresso	4.50
Flat White	5.00
Macchiato	5.00
Double Espresso	5.00
Hot Chocolate	5.00

TEA

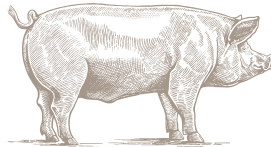
Shibui Loose Tea	5.00
Irish Breakfast, Earl Grey, English Breakfast Decaf, Gunpowder, Moroccan Mint, Chamomile, Lemongrass & Ginger...	

[Please see our loose tea menu for our full tea listing](#)

Cream Tea V (1, 5, 6)	13.00
Fruit scones with butter, clotted cream, homemade strawberry jam & your choice from our tea & coffee selection.	



ALL DAY DINING



EXPRESS LUNCH

Served Monday to Friday 12:00pm to 15:00pm

3 Course Lunch served within 15 minutes of ordering! 19

Soup or Salad • Main Course • Dessert

Your server will advise you of today's menu

FAVOURITES

HEALTHY EATING

Spinach and Blueberry Salad ^V (11, 18) 14

Spinach leaves, orange segments, quinoa, blueberries, sunflower and pumpkin seeds, walnuts.

Smoked Duck Winter Salad (1,5,12,18) 15

Kale, sprouting broccoli, hazelnuts, apple, beetroot, vanilla and cider infused raisins, Guinness soda croutons

SIGNATURE SANDWICHES

Chicken Club House Sandwich (1, 2, 6) 18

Toasted multi-grain bread, lemon scented chicken salad, sliced tomato, crispy bacon, cos, fried egg, skinny fries.

Spiced Falafel Ciabatta ^V (1, 5,6) 16

Harissa mayo, feta cheese, relish, rocket salad, skinny fries.

Crab Roll (1, 5, 6, 22) Brioche bun, chilli mayo, baby gem, coriander, skinny fries.	16
Chicken, Bacon and Brie Ciabatta (1, 5) Red onion relish, cajun chicken, bacon, brie, skinny fries.	16

SAINT OR SINNER

STARTERS

Caesar Salad (1, 5, 6) Baby gem lettuce, croûtons, bacon lardons, grana padano cheese.	13
Add grilled free range Irish chicken (1, 5, 6)	19
Add crab salad (1, 5, 6, 22)	19
Smoked Salmon (1, 5, 7, 18) Beetroot, horseradish, blinis, watercress and apple salad.	16
Atlantic Seafood Chowder (1, 5, 6, 18, 21) Smoked haddock, cockles, mussels, rooster potatoes, Guinness soda bread.	14
Soup of the Day	9

PASTA AND GRAINS

Pasta of the Day (1)	16
Mushroom Risotto V (5) Wild mushrooms, Grana padano crisp	18

SHARING PLATTERS

- Cheese and Meat Board (1, 5, 18) 28
Selection of Irish cheeses, cured continental meats,
marinated olives, grapes, quince jelly, crackers.
- InterContinental Platter (1, 5, 6, 9, 18) 38
Small Caesar salad, sliders, chicken wings, smokey
baby pork ribs, chicken ciabatta sandwich, skinny fries.
- Ribs and Wings (1, 9, 22) 26
Chicken wings, smokey baby pork ribs.

MEATS & FISH

- Grilled 10oz Dry Aged Irish Striploin (5, 18) 34
Potato fondant, sprouting broccoli, caramelised shallots,
peppercorn sauce.
- Thornhill Duck Breast (5) 26
Spiced carrot puree, Irish root vegetables, orange duck sauce.
- The Burger (1, 5, 6, 18) 21
6oz Irish beef, onion, lettuce, tomato, pepper relish, bacon,
Dubliner cheese, brioche bun, skinny fries.
Available Gluten-Free



Grilled Sea Reared Trout (1, 7, 9) Pack-choi, snap peas, broccoli, pepper, zucchini, orange-ginger sauce.	23
Fish'n'Chips (1, 6, 7, 18) Battered haddock, mushy peas, skinny fries, tartar sauce.	21
Vegetarian Burger V (1) Served with harissa mayo and skinny fries. Available Gluten-Free	20

SIDES

Cajun Skinny Fries	5
Mixed Leaves Salad	6
Seasonal Vegetables	6
Cheddar Mash or Colcannon (5)	6
Sweet Potato with Feta Cheese and Chorizo (1, 6, 18)	6
Sweet Potato Fries with Smoked Wasabi Mayo (6)	7

DESSERTS

Caramelised Apple and Blackberry Crumble (1, 3, 5, 6) Caramelita ice cream.	9
Pumpkin Pie (1, 5, 6, 9) Ginger shortbread, blackberry ice cream.	9
Baked Apple Cider Doughnuts (1, 5, 6, 9, 18) Spiced warm chocolate sauce, vanilla chantilly.	12
White Chocolate and Orange Cheesecake (1, 5, 6, 9) Orange crumbs, candied orange.	12
Warm Sticky Toffee Pudding (1, 5, 6, 9) Butterscotch sauce, vanilla ice cream	10
Irish Farmhouse Cheeses (1, 2) Seasonal Selection with condiments.	14

AFTERNOON TEA

Monday to Sunday 12:00pm – 17:30pm

Escape to the haven of The Lobby Lounge and experience an Afternoon Tea, which includes an array of sweet delights, indulgent savouries and a refreshing choice of fine loose teas and Champagne.

Please ask your server for our Afternoon Tea menu

