



A'la Carte Menu

STARTER

Pan Fried King Scallops (1,3,5,21) | 14
*Parsnip and Apple Pureé, Truffle Oil,
Black Pudding Soil*

Foie Gras Ganache (1,5,6,12) | 15
*Irish Pear Chutney, Cured Pork Shoulder, Brioche and
Hazelnut Crunch*

Razor Clams (5,7,16,21) | 15
Bisque, Burrata, Capers Butter

Winter Assiette (1,5,6,16,17,18) | 13
*Baby Root Vegetables, Garden Herbs, Pickled
Mustard*

Mushroom Soup (1,5,17) | 13
Pickled Mushrooms, Smoked Garlic Crutons

MAIN COURSE

Chestnut Tagliatelle (1,5,6) | 26
Spinach, Boyne Blue, Cauliflower Florets

Seared Fillet of Dry Aged Beef (1,5,6,16,17,18) | 32
*Dexter Osso Bucco Croquette, Jerusalem Artichoke
Cream*

Pan Fried North Atlantic Hallibut (1,5,6,7,16,17,18) | 32
*Irish Pickled Crab, Cauliflower and Saffron,
Sprout Leaf's*

Corn Fed Chicken (5,16,17,18) | 25
Confit Wing, Shallot & Corn, Chestnut Mushroom

Ardboe Loin of Venison (5,16,17,18) | 30
Braised Savoy, Lardo di Colonnta, Red Cabbage

SIDES

Mashed Potatoes(5) | Colcannon(5) | Seasonal Vegetables | Garden Salad(17,18) | Baked Sweet Potato(1,5,18) | 6
Truffle Fries & Pecorino Cheese(5,6,17) | 7

DESSERT

Pear Tatin (1,5,6,9,18) | 12
*Crisp Filo Pastry, White Chocolate Rum Whipped
Ganache, Caramel Cremeux*

Dark Chocolate Port Pudding(1,5,6,9,18) | 12
Warm Port Chocolate Sauce, Blackberry Ice Cream

Milk Chestnut Sponge (1,5,6,9,18) | 14
*Frozen Method & Madness Whiskey Mousse, Milk Jam,
Chestnut Cremeux*

The Exoctic (1,5,6,9,10,12) | 14
*Cinnamon Joconde, Vanilla Mousse, Passion Fruit
Whipped Ganache, Pineapple and Star Anise
Compote, Mango Passion Sorbet*

Irish Cheeses (1,3,5,6,10,11,12,13,14,15) | 14
*Quince Jelly, Oat Crackers, Apples & Figs
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.