



Sunday Roast Lunch

2 Course €35 | 3 Course €40

STARTER

Caesar Salad (1, 5, 6, 7, 18)

Baby Gem, Crispy Bacon, Parmesan Crisp, Focaccia Croutons, Anchovies

Burrata (1, 5)

Wild Mushrooms, Pickled Drummond House Garlic Scape, Chestnut

Andarl Farm Crispy Pork Belly (1, 5)

Puffed Crackling Skin, Soy Glaze, Orange Gel, Citrus Segments

Mackerel and Seaweed (7)

Lightly Pickled and Torched, Foraged Irish Seaweed Salad, Dill Emulsion

Spinach and Blueberry Salad (11, 17)

Spinach Leaves, Avocado, Orange Segments, Quinoa, Blueberries, Sunflower and Pumpkin Seeds, Walnuts

MAIN COURSE

Baked Kilkeel Crab Stuffed Lemon Sole (5, 7, 10)

Capers, Butter and Almonds, Hassel Back Potato, Winter Greens

Seasons Risotto (5, 11)

Butternut Squash, Bluebell falls goat's cheese, walnuts

Roasted Striploin (1, 5, 6, 16, 17, 18)

Caramelised Shallot, Celeriac Mash Potatoes, Roasted Root Vegetables, Yorkshire Pudding

Sous Vide Chicken (5, 16, 17, 18)

Corn and Shallots, Confit Wings, Chestnut Mushrooms

Lamb and Pastry (1, 5, 6, 16)

Pulled shoulder, root vegetables, crispy puff pastry, horseradish potatoes

The Brioche Sunday Burger (1, 5, 6, 17)

Hereford Beef patty, free range egg, crispy bacon, smoked gubbeen cheese, truffle fries

SIDES

Seasonal Vegetables and Potatoes (€10)
(Sides will change according to season and supplier availability)

DESSERT

Longueville Brandy Apple & Date Pudding (1, 5, 6, 18)

Warm Brandy Caramel Served with Vanilla Ice Cream

Raspberry Cheesecake (1, 5, 6, 9)

Honey Comb Crisp, Raspberry Compote

Lemon Meringue Trifle (1, 5, 6, 9)

Vanilla Sponge, Lemon Curd, Italian Meringue

Selection of Irish Cheeses (1, 2)

Your server will advise today's cheese selection

Milk chocolate Baileys Roulade (5, 6, 9)

Valrhona Bahibe whipped ganache, Vanilla Cremaux

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.