



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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DESSERT

Dark Chocolate and Miso Tart

Cocoa sablé biscuit, torched miso crème pâtissière, roasted banana ice cream

(1,5,6,9)

Apple Entremet

Tonka bean mousse, bramley apple compote

(5,6,9)

Raspberry And Peach Rum Baba

Caramelised peach compote, raspberry whipped ganache

(1,5,6)

Honey Ricotta Mille-feuille

Crisp puff pastry, whipped vanilla ricotta, honey crémeux

(1,5,6)

Warm Pistachio Doughnuts

Cherry caramel, burnt milk ice cream

(1,5,6,9,15)

Banana Split Sundae

Caramel and vanilla ice cream, chocolate brownie pieces

(1,5,6,9)

Simmons Cheese Plate

Cashel blue, Durrus, Knockanore cheddar, Wicklow brie

(1, 2, 3, 4, 5, 6, 8, 10, 11, 12, 13, 14, 15, 17, 18, 23)

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WINE MENU



SIMMONS CELLAR

Our wine selection has been carefully assembled to reflect the spirit of Simmons —modern, welcoming and rooted in quality.

Rather than simply listing wines by country, this collection has been built as a journey through the world's great wine regions, showcasing both internationally recognised producers and hidden gems that deserve to be discovered. Every bottle has been chosen for its balance, authenticity and ability to complement the seasonal menus created by our culinary team.

The collection spans over one hundred carefully selected wines, offering a broad spectrum of styles and price points. From crisp, mineral-driven whites and elegant Pinot Noirs to age-worthy Bordeaux, expressive Rioja and prestigious Champagnes, the programme is designed to offer something for every palate and every occasion.

For those wishing to explore by the glass, our selection has been created with the same care as the bottle list. It offers guests the opportunity to experience different regions, grape varieties and winemaking styles while pairing seamlessly with the menu.

Our sommeliers and service team are delighted to assist with recommendations, food pairings and special selections from our cellar, ensuring that every visit to Simmons is accompanied by the perfect glass or bottle.

We hope you enjoy this collection as much as we have enjoyed creating it, and that it becomes an integral part of your experience at Simmons.

SIMMONS CELLAR

Table of Contents

Wine by the Glass

Champagne & Sparkling Wine

White Wine by the Bottle

Burgundy, Loire Valley, Alsace

New World and Varietals

Portugal, Spain, Italy, Austria, Hungary,

South Africa, New Zealand, Australia

Red Wine by the Bottle

Savoie, Bordeaux, Burgundy, Languedoc-Roussillon, Rhône Valley

New World and Varietals

Italy, Spain, Austria

Argentina, South Africa, New Zealand, Australia

Dessert & Sweet Wine by the Glass

Our Sommelier's Choice

WINE BY THE GLASS

CHAMPAGNE & SPARKLING WINE

Valdo Origine Spumante Brut, Italy NV

Valdo Origine Spumante Brut Rosé, Italy NV

Perrier-Jouët Grand Brut, Épernay France

Perrier-Jouët Rosé, Épernay

Veuve Clicquot Brut, NV

WHITE

Fattori Pinot Grigio, Veneto, Italy 2024

Costers Del Segre, Albariño, Raimat, Spain 2025

Lawson's Dry Hills, Sauvignon Blanc, Marlborough, New Zealand 2024

Alsace, Riesling, Trimbach, France 2023

Bourgogne Chardonnay, Domaine Romy, Burgundy, France 2022

Chablis 1er Cru "Les Fourneaux" Paul Nicolle, Burgundy, France 2023

Pierre Edgard, Pouilly-Fumé, Lucy, Pouilly-Fumé, France 2024

RED

Fleur du Cap, Cabernet Sauvignon, Stellenbosch, South Africa 2023

Septima, Malbec, Mendoza, Argentina 2024

Rioja Crianza, Viña Real, Spain 2022

Château La Menotte, Lalande de Pomerol, Bordeaux, France 2024

Chianti Classico, Castellare di Castellina, Sangiovese, Tuscany, Italy 2024

Louis Latour, Pinot Noir, Burgundy, France 2023

ROSÉ

AIX Rosé, AOP Coteaux d'Aix, Provence, France 2025

Monte Del Frá Chiaretto di Bardolino, Veneto, Italy 2021

CHAMPAGNE & SPARKLING WINE

SPARKLING WINE

Torley Non-Alcoholic Sparkling Wine, Hungary

Valdo Origine Spumante Brut, Italy NV

Valdo Origine Spumante Brut Rosé, Italy NV

NON VINTAGE

Perrier-Jouët Grand Brut, Épernay

Laurent-Perrier La Cuvée Brut, NV

Bollinger Special Cuvée, Aÿ

Veuve Clicquot Brut, NV

Ruinart Blanc de Blancs, NV

ROSÉ

Perrier-Jouët Rosé, Épernay

Palmer & Co. Rosé, Solera

VINTAGE

Bollinger La Grande Année 2015

Dom Pérignon 2013, Épernay

Perrier-Jouët Belle Époque, 2013, Épernay

Louis Roederer, Cristal 2015, Reims

Bollinger La Grande Année, Rosé, 2014

Dom Pérignon Rosé 2009, Épernay

All Wines and Vintages are subject to availability change

WHITE WINE

FRANCE

BURGUNDY

Bourgogne Chardonnay “Clos de la Chapelle”,

Domaine Romy, Burgundy, France 2022

Chablis 1er Cru “Les Fourneaux” Paul Nicolle, Burgundy, France 2023

Mercurey Blanc, Château de Chamirey, Burgundy, France 2023

Pouilly Fuissé, Louis Latour, Burgundy, France 2024

Meursault, Bouzereau-Gruère, Burgundy, France 2021

Meursault, Louis Latour, Burgundy, France 2024

Chassagne Montrachet, Louis Latour, Burgundy, France 2024

LOIRE VALLEY

Muscadet Sèvre et Maine Sur Lie, Château Haute Carizière, Loire, France 2023

Domaine Fouassier Clos Paradis, Sancerre, France 2023

Pouilly Fumé “Nanogyra”, Domaine Cailbourdin, Loire, France 2022

Pouilly Fumé, Château de Tracy, Loire, France 2022/23

Sancerre Blanc, Domaine Vacheron, Loire, France 2025

Pierre Edgard, Pouilly Fumé, Lucy, France 2022

ALSACE

Alsace, Riesling, Trimbach, France, 2022

WHITE WINE

NEW WORLD AND VARIETALS

PORTUGAL

Conde Villar Branco Vinho Verde, Quinta da Arca, Portugal 2023

SPAIN

Maruxa Godello, Virgen del Galir, Valdeorras, Spain 2024

Costers Del Segre, Albariño, Raimat, Spain 2025

ITALY

Fattori Pinot Grigio, Veneto, Italy 2024

Gavi, La Soraia Gavi D.O.C.G. Piedmont, Italy 2024

Custoza, Monte del Frà, Veneto, Italy 2025

Gavi "Fossili", San Silvestro, Piedmont, Italy 2025

Principessa Gavia Gavi, Banfi, Piedmont, Italy 2025

AUSTRIA

Grüner Veltliner, Laurenz V Singing, Kamptal, Austria 2023

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WHITE WINE

HUNGARY

Tokaji, The Oddity Dry Tokaji, Hungary 2018

SOUTH AFRICA

Chenin Blanc, False Bay, Coastal Region, South Africa 2023

NEW ZEALAND

Lawson's Dry Hills Sauvignon Blanc, Marlborough, New Zealand 2024

AUSTRALIA

Xanadu Estate Chardonnay, Western Australia 2021

Petaluma Yellow Label Hanlin Hill Riesling, Clare Valley, Australia 2021

ROSÉ WINE

FRANCE

AIX Rosé, AOP Coteaux d'Aix, Provence, France 2025

ITALY

Monte Del Frá Chiaretto di Bardolino, Veneto, Italy 2021

RED WINES

FRANCE

SAVOIE

Jean Perrier et Fils, Cuvée Gastronomique, Mondeuse Vieilles Vignes 2019

BORDEAUX

Château La Menotte, Lalande de Pomerol, Bordeaux, France 2024

Château Angludet Margaux, Bordeaux, France 2019

La Réserve de Léoville Barton, Saint Julien, Bordeaux, France 2020

Château Kirwan, 3eme Cru Classé Margaux, Bordeaux, France 2020/21

Château Haut Bages, Pauillac, Bordeaux, France 2019

BURGUNDY

Savigny Lès Beaune, Louis Latour, Burgundy, France 2018

Louis Latour, Pinot Noir, Burgundy, France 2023

Savigny Lès Beaune “Les Goudelettes”, Antonin Guyon,

Burgundy, France 2021

Pommard, Louis Latour, Burgundy, France 2020

Volnay 1er Cru “Clos des Chênes”, Antonin Guyon,

Burgundy, France 2021

LANGUEDOC

Héritage Corbières, Gérard Bertrand, Languedoc, France 2020

RHÔNE VALLEY

Châteauneuf-du-Pape, Domaine Duclaux, Rhône Valley, France 2019

Château du Trignon, Gigondas, France 2018

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RED WINES

NEW WORLD AND VARIETALS

ITALY

Montepulciano d'Abruzzo, Villa dei Fiori, Abruzzo, Italy 2024

Valpolicella DOC, Fattori Col de la Bastia, Veneto, Italy 2020/23

Etna Rosso, Scalunera, Torre Mora, Nerello Mascalese,

Sicily, Italy 2018

Chianti Classico, Castellare di Castellina, Sangiovese, Tuscany,
Italy, 2024

Dolcetto d'Alba "Primaio", San Silvestro, Piedmont, Italy 2024

Langhe Rosso "Ensema", San Silvestro, Piedmont, Italy 2019

Paolo Conterno Barolo Riva del Bric, D.O.C.G, Italy 2020

Barbaresco "Magno", San Silvestro, Piedmont, Italy 2021

Fattori Amarone della Valpolicella, Col de la Bastia D.O.C.G,
Italy 2018

Villa Al Cortile Brunello Di Montalcino, Tuscany, Italy, 2020

SPAIN

Pagos del Galir Mencía, Virgen del Galir, Valdeorras, Spain 2018

Rioja Crianza, Viña Real, Spain 2022

Cerro Añón Reserva, Rioja, Spain 2019

Conde Valdemar Tempranillo, Rioja, Spain 2025

Cepa Gavilán Crianza, Ribera del Duero, Spain 2021

Machoman Tierra de Murcia, Casa Rojo, Spain 2019

Contino Rioja Reserva, Spain 2019

RED WINES

NEW WORLD AND VARIETALS

AUSTRIA

Weingut Nittnaus Kalk und Schiefer Blaufränkisch, Austria 2019

ARGENTINA

Septima, Malbec, Mendoza, Argentina 2024

AUSTRALIA

Shiraz, Little Yerring, Yerring Station, Yarra Valley, Australia 2015

Katnook Founder's Block, Cabernet Sauvignon, Australia 2021

SOUTH AFRICA

Fleur du Cap, Cabernet Sauvignon, Stellenbosch, South Africa 2023

Journey's End "Pastor's Blend", Stellenbosch, South Africa 2019

NEW ZEALAND

Te Kahu Bordeaux Blend, Craggy Range, Gimblett Gravels,

Hawke's Bay, New Zealand 2019

USA

Charles Smith Boom Boom Syrah, Washington State, USA 2018

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DESSERT, SWEET WINE & PORT

FRANCE

Sauternes, Petit Guiraud, Bordeaux, France 2024

PORTUGAL

Sandeman Ruby Port

Osborne Porto 10 Years Old Tawny

SPAIN

Tío Pepe, Jerez-Xérès-Sherry DO, Spain

OUR SOMMELIER'S CHOICE

CHAMPAGNE

Delamont Champagne, France

WHITE WINE

Villa dei Fiori Pecorino, Priocca, Italy 2022

Corte dei Mori Grecanico-Inzolia, Sicily, Italy

Malat Kremstal, Austria 2018

Paolo Conterno Langhe Arneis A'Val, Piedmont 2021

RED WINE

Fresco di Masi Rosso, Verona, Italy

Corte dei Moro Nero d'Avola, Italy

Passo Sardo Cannonau di Sardegna

Le Volte del Ornellaia, Toscana, Italy 2021

Piluna Primitivo Salento, Italy 2022

Paolo Conterno Dolcetto d'Alba L'Alto, Piedmont

Paolo Conterno Barbera d'Asti Bricco, Piedmont

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CELLAR

"A person of genius makes no mistakes. Their errors are volitional and are the portals of discovery"
- James Joyce

Champagne

Crémant d'Alsace

Perrier-Jouët Grand Brut

Perrier-Jouët Rosé

Champagne Cocktails

Classic Champagne Cocktail

French 75

Wine BTG

Fattori Pinot Grigio

Chablis 1er Cru Les Fourneaux

Aix en Provence Rosé

Château La Menotte, Lalande de Pomerol

Septima, Malbec



Martini's

Classic Martini

Shaken Dirty Martini

Frozen Vesper Martini

Soda Bread & Butter Martini

Cucumber Martini

Low ABV

Hugo Spritz

Summer Melon Spritzer

Bellini

Bellino

Sparkling Tea

Back To The Future

Spicy Margarita

Old Fashioned

2008 Negroni

Liquid Desserts

The Miso Caramel Old Fashioned

The Simmon's Brandy Alexander

