



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 six or more.

Live pianist every Thursday to Sunday 7 – 9pm

ALLERGENS

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 Pinenut

V Vegetarian

V Vegan



INTERCONTINENTAL
DUBLIN

LUNCH MENU





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Check out our Menus Online



SOUP AND SALADS

SOUP OF THE DAY (V)	10
IRISH SMOKED SALMON (1,3,5,7,18)	22
Watercress & Frisée Salad, Trout Caviar, Soda Crisp, Crème Fraîche	
CAESAR SALAD (1, 5, 6, 7, 17, 18)	16
Baby Gem Lettuce, Croûtons, Bacon Lardons, Grana Padano	
ROASTED BEETROOT SALAD (5,18)	16
Beetroots, Feta Cheese, Quinoa, Raddicchio, Balsamic Dressing	
<i>+ Add Grilled Chicken to any Salad</i> (1, 5, 6, 7, 17, 18)	21
<i>+ Add Crab to any Salad</i> (1, 5, 6, 7, 17, 18, 22)	23
PRAWN & LOBSTER COCKTAIL (16, 17, 18,22)	30
Baby Gem Lettuce, Avocado, Trout Caviar Marie Rose Sauce	
AUTUMN BURRATA (5,11,18)	22
Pear, Walnuts, Pickled Beetroots, Balsamic Dressing	

EXPRESS LUNCH

Served Monday to Friday 12:00PM- 15:00PM

SET THREE COURSE LUNCH SERVED WITHIN 25
15 MINUTES OF ORDERING!

Soup or Salad - Main Course - Dessert

Your server will advise you of today's specials



SIGNATURE SANDWICHES

THE DUBLINER (1, 5, 6, 17)	19
Grilled Brioche, Dubliner Cheese, Rosemary Roasted Ham, Skinny Fries	
CHICKEN ON RYE (1, 5)	20
Rye Bread, Roasted Chicken, Bacon, Brie, Tomato Chutney, Rocket Salad, Skinny Fries	
CLUBHOUSE (1, 2, 5, 6, 17, 18)	22
Lemon Scented Chicken Salad, Egg Mayonnaise, Crispy Bacon, Tomatoes, Pickles, Lettuce, Dubliner Cheese, Whole Grain Bread, Skinny Fries	
VEGETARIAN CLUBHOUSE (1, 2, 5, 6, 17, 18)	22
Chickpea Falafel, Egg Mayonnaise, Tomatoes, Pickles, Lettuce, Dubliner Cheese, Whole Grain Bread, Skinny Fries	
LOBSTER BRIOCHE (1, 5, 6, 17, 18, 22)	25
Brioche, Poached Irish Lobster, Marie Rose Sauce, Basil, Spring Onions, Skinny Fries	

All Sandwiches are available to order Gluten Free



TO SHARE

CHEESE AND MEAT BOARD (1, 5, 15, 18) 40

Durrus (Co. Cork), Cashel Blue (Co. Tipperary),
Ballylisk (Co. Armagh), Hegarty Cheddar (Co. Cork),
Cured Continental Meats,
Olives, Pickles, Grapes, Quince Jelly, Crackers

CARLINGFORD LOUGH OYSTERS (18, 21)

6 Oysters 21

12 Oysters 36

Served with Lemon, Tabasco, Mignonette Sauce

FROM THE GRILL

8OZ IRISH BEEF FILLET (5, 6, 16, 17, 18) 48

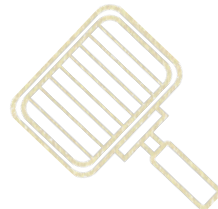
10OZ IRISH STRIPLOIN (5, 6, 16, 17, 18) 39

Both served with Duck Fat Potato Fondant, Caramelised Shallot,
Watercress & Radish Salad, Béarnaise Sauce

JACOBS LADDER OF BEEF (16,17,18) 34

Sweetcorn Purée, Cherry Tomatoes, Braising Sauce

Our Dry-Aged Fillets and Beef are locally sourced from McLoughlin's Family Butchers in Clondalkin!



MAIN COURSE

MUSHROOM RISOTTO (V) (5, 16, 18) 23
Wild Mushrooms, Cep Butter, Crispy Parmesan Tuille

PASTA OF THE DAY 22
Your server will advise you of today's Pasta
Available Gluten Free - Please allow extra 15 minutes

RANJO'S ALOO GOBI (V) 23
Cauliflower, Potatoes, Tomatoes, Basmati Rice

FISH 'N' CHIPS (1, 5, 6, 7, 17, 18) 28
Battered Haddock, Mushy Peas,
Tartar Sauce, Skinny Fries

THE BURGER (1, 5, 6, 17, 18) 28
Grilled 6oz Beef Patty, Maple & Mustard Sauce, Tomato, Lettuce, Crispy Bacon,
Highbank Orchard Apple Balsamic Onions, Auricchio Cheese, Skinny Fries
Available Gluten Free

SOUTHERN FRIED CHICKEN BURGER (1, 5, 6, 18) 29
Marinated and Fried Chicken Breast, Cabbage Slaw,
Tomato Jam, Lettuce, Tomato, Sweet Potato Fries

PAN FRIED ATLANTIC COD (1,7, 10, 17) 32
Romesco Sauce, Crushed Potatoes, Olives, Artichokes,
Cherry Tomatoes, Spring Onions, Preserved Lemons

All our Fish is from Kish Fish and SSI

SIDES

SKINNY FRIES	7
MIXED LEAVES SALAD (17, 18)	7
SEASONAL VEGETABLES	7
<i>Tender Stem Broccoli, Baby Carrots & Green Beans</i>	
CREAMY MASH POTATO (5)	7
COLCANNON MASH POTATO (5)	7
SWEET POTATO FRIES	8
TRUFFLE FRIES & PECORINO CHEESE (5, 6, 17)	8

DESSERTS

PINEAPPLE & BLACKBERRY CRUMBLE (1, 5, 6, 9)	13
Vanilla Ice Cream	
WARM APPLE SPONGE CAKE (1, 5, 6, 9)	14
Crème Anglaise, Caramelita Ice Cream	
VANILLA PANNACOTTA (5, 6, 9)	14
Speculoos Crumble	
DARK CHOCOLATE & STOUT STEAMED PUDDING (1, 5, 6, 9, 18)	15
Manjari 64% Chocolate Ganache	
IRISH FARMHOUSE CHEESE PLATE (1, 5, 18)	22
Durrus (Co. Cork), Cashel Blue (Co. Tipperary), Ballylisk (Co. Armagh), Hegarty Cheddar (Co. Cork), Quince, Grapes, Pickles, Crackers	
CREAM TEA (1, 5, 6)	16
Fruit Scones with Butter, Clotted Cream, Homemade Raspberry Jam Your choice of Tea or Coffee	