



## A'la Carte Menu

### STARTER

Gin Cured Organic Salmon (1,6,7,18) | 15  
*Confit Egg Yolk, Caviar, Crispy Skin, Horseradish*

 Viognier de Rosine, Stéphane Ogier,  
Rhône Vallée France 2018 | 22.50

Kelly's Oyster (5,21) | 12  
*Emulsion, Charcoal Lettuce, Watercress Soup,  
Fermented Cream*

 Bordeaux Blanc, Château Jean Faux,  
France 2016 | 18.50

Guinea Fowl Raviolo (1,5,6,16,18) | 15  
*Stuffed Wing, Mushroom Duxelles, Broth*

 Argile Rouge, Domaine des Ardoisières,  
Savoie France 2018 | 15

Vegan Terrine (1,16,17,18) | 12  
*Vegan Vegetable Terrine, House Cured Piccalilli,  
Smoked Aubergine and Sour Dough*

 M. Molitor Dry Riesling 'Haus Klosterberg'  
Mosel Germany 2017 | 15

King Scallops and Andarl Farm Pork (1,5,6,21) | 15  
*Crispy Belly, Carbonara Sauce, Quail Egg*

 Rully 'En Bas de Vauvry' JB. Ponsot,  
Burgundy France 2017 | 17.50

 Recommended glass of premium wine carefully selected by our resident Sommelier to pair with each dish.

### MAIN COURSE

Spinach Crusted Turbot (5,7,16,18,22) | 30  
*Kilkeel Crab Bisque, Borlotti Beans, Vanilla Salsify*

 Rully 'En Bas de Vauvry' JB. Ponsot,  
Burgundy France 2017 | 17.50

Slaney Valley Rump of Lamb (16,18) | 28  
*Sous Vide Lamb, Pepper Coulis, King Oyster Mushroom,  
Lamb Jus Reduction*

 Vacqueras, Dom. Sang des Cailloux,  
Rhône Vallée France 2017 | 19

Kilkenny Rosé Veal (5,16,18) | 28  
*Burnt Onion, Romanesco Textures, Pomme Ana*

 Savigny-les-Beaune 'Aux Grands Liards' S. Bize,  
Burgundy France 2010 | 29

Seared Fillet of Beef (16,18) | 32  
*Beef Cheek Parcel, Celeriac and Purple Carrot*

 Saint-Emilion Grand Cru, Château Morillon,  
Bordeaux France 2012 | 25

Oven Baked Eggplant | 24  
*Oil Preserved Grilled Vegetables, Pepper Tuile*

 Argile Rouge, Domaine des Ardoisières,  
Savoie France 2018 | 15

### 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

Caramel and Vanilla St. Honeore (1,5,6,9) | 14

*Vanilla Mousse, Caramel Pannacotta,  
Brown Butter Genoise*

Raspberry and Honey (1,5,6,9) | 13

*Honey Sponge, Raspberry Mousse, Raspberry Caramel,  
Feuilletine Crunch*

Milk Chocolate and Passionfruit Tart (1,5,6,9) | 15

*Passionfruit Pannacotta, Cocoa Sable,  
Chocolate Mousse*

*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),*

Blackberry Bakewell (1,5,6,9,10) | 12

*Almond Financier Blackberry Whipped Ganache,  
Sable Breton*

Seasons Cheese of the Month Selection (1,5) | 14

*Cashel Blue, Cork Smoked Gubbeen, Ballyisk Brie,  
Hagerty's Cheddar*

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.