

# THE LOBBY LOUNGE

Table d'Hôte  
2 Course €50 | 3 Course €55

## STARTER

O'Mahony's Pressed Ham Hock (1,5,16,17,18)  
*Noor Date Gel, Pickled Roscoff, Sour Dough Crisp*

Salmon, Courgette & Crab (1,5,7,12,17,18,21,22)  
*Smoked Salmon, Stuffed Courgette,  
Hazelnut & Lambay Crab*

Chicken & Mushroom, (1,5,17,18)  
*Sous Vide Stuffed Thigh, Parmesan Foam,  
Chestnut Mushroom, Butter Crumbs*

White Onion Soup (1,5,16,18)  
*Onion Petals, Burnt Onion Oil, Brioche Crouton*

Burrata & Crudo (5,18,23)  
*Sliced San Daniele Ham, Cured Tomato,  
Shallots & Basil*

## MAIN COURSE

Grilled 10oz Dry Aged Beef Sirloin (5,16,17,18)  
*Duck Fat Confit Potato, Parsnip Cream,  
Braised Carrot, Veal Jus*

Charred Fillet of Dry Aged Beef (5,16,17,18)  
*Duck Fat Confit Potato, Parsnip Cream,  
Braised Carrot, Smoked Jus  
(€7 Supplement)*

Organic Fillet of Salmon (1,5,7,16,18)  
*Celeriac & Aubergine Caponata,  
Golden Raisin & Caper Gel,  
Beurre Noisette Hollandaise*

Pork, King Oyster & Balsamic (5,16,17,18)  
*Confit Pork Belly, Potato Gratin,  
King Oyster Mushroom & Balsamic Jus*

Cauliflower & Artichoke (1,5)  
*Grilled Cauliflower Root Steak,  
Jerusalem Artichoke & Buckwheat, Braised Shallot*

## 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

Blackberry & Honey (1,5,6)  
*Russian Honey Cake, Blackberry Chantilly*

Tea with Milk (1,5,6,9)  
*Earl Grey Mousse, Milk Pannacotta, Orange Shortbread*

Hazelnut & Dark Chocolate (1,5,6,9,10,12)  
*Dark Chocolate Mousse, Praline Bavarois, Hazelnut Crisp*

Irish Farmhouse Cheese Plate (1,5,18)  
*Your server will advise our selection of Irish Cheeses*

Allergen Guide: Wheat (1), Rye (2), Oats (3), Barley (4), Milk (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),

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.