



A'la Carte Menu

STARTER

- Foie Gras Ganache (1,5,6,12) | 15
*Irish Pear Chutney, Cured Pork Shoulder,
Brioche and Hazelnut Crunch*
- Pan Fried Scallops (1,3,5,21) | 14
Parsnip and Apple Pureé, Truffle Oil, Black Pudding
- Razor Clams (5,7,16,21) | 15
Bisque, Burrata, Capers Butter
- Winter Assiette (1,5,6,16,17,18) | 13
*Baby Root Vegetables, Garden Herbs,
Pickled Mustard*
- Mushroom Soup (1,5,17) | 13
Pickled Mushrooms, Smoked Garlic Crutons

MAIN COURSE

- Chestnut Tagliatelle (1,5,6) | 26
Spinach, Boyne Blue, Cauliflower Florets
- Ardboe Loin of Venison (5,16,17,18) | 30
Braised Savoy, Red Cabbage, Lardo di Colonnata
- Corn Fed Chicken (5,16,17,18) | 25
Confit Wing, Shallot & Corn, Chestnut Mushroom
- Pan Fried North Atlantic Halibut (1,5,6,7,16,17,18) | 32
*Irish Pickled Crab, Cauliflower and Saffron,
Sprout Leaf's*
- Seared Fillet of Irish Beef (1,5,6,16,17,18) | 32
Jerusalem Artichokes, Dexter Ossobuco Croquette

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

- Dark Chocolate Port Pudding (1,5,6,9,18) | 12
Warm Port Chocolate Sauce, Blackberry Ice Cream
- Irish Cheese (1,3,5,6,10,11,12,13,14,15) | 12
Your server will advise today's cheese selection
- Milk Chestnut Sponge (1,5,6,9,18) | 14
*Frozen Method & Madness Whiskey Mousse,
Milk Jam, Chestnut Cremeux*
- Christmas Pudding (1,5,6,18) | 12
Vanilla Anglaise, Brandy Butter
- The Exotic (1,5,6,9,10,12) | 14
*Cinnamon Joconde, Vanilla Mousse, Passion Fruit
Whipped Ganache, Pineapple and Star Anise
Compote, Mango Passion Sorbet*

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.