

A LA CARTE

LEMON & DUKE

STARTERS

Homemade Soup of the Day

8

Our soup is made fresh every day and served with our own treacle & oat Irish soda bread

Mi, Gw, E

Chicken Wings

13.50 | 15

Choose from our Hoisin or Buffalo hot sauce, served with a side cashel blue cheese dip

Hoisin: Mi, Mu, Se, So, E, Gw

Buffalo Hot Sauce: Mi, So, Mu, E

Arancini with 3 cheese

13 | 16

Crispy breadcumbered risotto rice balls with parmesan, mozzarella & cream cheese served with a spicy tomato sauce

Gw, Mi, E, Sd

Pil Pil Gambas

16

Pan fried prawns in olive oil & a spicy arrabbiata sauce, fresh herbs, charred bread & burnt lemon

Cr, Gw

Mezze Bowl

14.50

Flavourful bowl of roasted sweet potatoes, hummus, chargrilled vegetables, quinoa tabbouleh, pickled veg, toasted pitta bread, sesame dukkah & tahini dressing

Gw, Se, Sd

MAINS

Salmon & Seafood Orzo

26

Pan-fried fillet of salmon, served on top a beautiful tomato orzo pasta with squid, chorizo & seasonal buttered greens

F, Mi, Gw, Mo

Fish & Chips

21.50

Beautiful fresh fillet of haddock in a light and crunchy Daydreamer lager batter, pea puree. Served with chunky chips & tartare sauce

E, Mi, Mu, Gw, F, Sd

Seared Sea Bream

23.50

Seared Mediterranean fillets of sea bream in a caper & lemon beurre blanc sauce with steamed baby potatoes, shredded cavolo nero & chives

F, Mi, Sd

Chicken Supreme Cacio e Pepe

26

Chargrilled chicken supreme, roasted courgettes, served with pillow pieces of gnocchi in a rich cacio e pepe sauce

E, Mi, Gw

Roasted Cauliflower

19

White and purple cauliflower florets, silky white beanpuree, pickled raisins, heritage carrots, toasted flaked almonds finished with curried olive oil

Na, Sd

SALADS

Caesar Salad

11 | 14

Crisp baby cos lettuce tossed in our house Caesar dressing, smoked bacon strips, sourdough croutons, parmesan cheese

Gw, E, Mi, Mu, Sd



Glow Bowl

13

Avocado puree, black quinoa, cucumber, fresh leaves, sweet potato, roasted cashew nuts, schichimi togarashi, black sesame seeds, Lemon vinaigrette dressing

Se, Sd

Burrata Salad

14

Creamy burrata, rocket leaves, salt baked heritage beetrots, walnuts, fresh basil & balsamic reduction

Mi, Nw, Sd

Smoked Salmon & Irish Soda Bread

16

Fresh Irish smoked salmon, baby capers, red onions, rocket, whipped cream cheese, dill & fennel salad with lemon dressing. Served with our homemade treacle & oat brown bread

Gw, F, Mi, E, Sd

CHOOSE FROM ANY OF THESE TO ADD TO YOUR SALAD:

Chargrilled Chicken €4 | Smoked Salmon €5
Falafel (Gw) €3 | Half Avocado €2

Chargrilled Beef Burger

19.95

Lemon and Duke prime Irish beef burger chargrilled and topped with red cheddar cheese, caramelised onions, beef tomato, baby gem, onion ring and mayonnaise
Served on brioche bun with skinny fries

Gw, E, Mi, Mu

8oz Angus Striploin Steak

36

Chargrilled 28 day dry aged Angus striploin steak served with celeriac remoulade, pickled red onion, peppercorn sauce and skinny fries

Mi, Mu

Korean Fried Chicken Burger

17.50

Crispy fried chicken thighs, Garlic aioli, baby gem, Korean hot sauce, purple cabbage & sesame slaw. Served on a brioche bun with skinny fries

Gw, So, E, Mi, Mu, Se

Vegetable Rigatoni

18

Roasted Mediterranean vegetables cooked in a light tomato sauce, stracciatella cheese, chargrilled artichokes & basil leaves

Gw, Mi

Vegan Option Available!

ALL OF OUR MEAT IS 100% IRISH ORIGIN!

Service charge of 12.5% applies to all the tables of 6 or more

SIDES

Chunky Chips 6.50

Served with garlic aioli
E, Mu

Skinny Chips 6

Served with garlic aioli
E, Mu

Sweet Potato Fries 7.50

Served with garlic aioli
E, Mu

Truffle & Parmesan Chips 8.50

Chunky chips served with Parmesan cheese, truffle aioli
E, Mi, Mu, Sd

Beer Battered Onion Rings 7

Served with garlic aioli
E, Gw, Mi, Mu

Creamy Mash Potatoes 6.50

Mi

Seasonal Vegetable 6.50

Mi

DESSERTS

Chocolate Temptation Cake 8

Made from Ecuadorian cocoa beans, hazelnut cream and chocolate sponge
Mi, E, Gw, Sd

Vegan Raspberry Tart 8

Sweet raspberries baked in crunchy pastry served with vegan vanilla ice cream
Gw, Gr, Gb, So, MCN



Sicilian Lemon Meringue 8

Sicilian Lemon cream on shortcrust pastry topped with flambéed meringue
Gw, E, Mi

Selection of Ice Cream 6.50

3 scoops of:
Chocolate, Vanilla, Strawberry, Salted Caramel
Mi, E

DESSERT COCKTAILS

Strawberry Field

Absolut Mango, Cacao Liqueur, Strawberry Puree, Lemon Juice, Egg White, Chocolate Bitters
E

14

Heartbreaker

Kraken Dark Rum, Disaronno, Cranberry Juice, Raspberry Puree, Lime Juice, Egg White
Na, E

14.50

L&D Espresso Martini

Absolut Vanilla Vodka, Freesh Lavazza Cuban Coffee, Kahlua, Homemade Chocolate Hazelnut Syrup
Nh

14.50



ALLERGENS

Ce Celery
Cr Crustaceans
E Eggs
F Fish
Gr Gluten Rye
Gb Gluten: Barley

Gy Gluten: Yeast
Gw Gluten: Wheat
Lu Lupin
Mi Milk
Na Nuts: Almond
Nc Nuts: Cashew

Nw Nuts: Walnuts
Nh Nuts: Hazelnuts
Nps Nuts: Pistachio
Npn Nuts: Pine Nuts
Npe Nuts: Peanut
MCN May Contain Nuts

Mo Molluscs
Mu Mustard
Sd Sulphur Dioxide
Se Sesame
So Soy