

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 breadcrumb 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

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 beetroots, 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

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 pillowy 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

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 flambèd meringue
Gw, E, Mi

Selection of Ice Cream 6.50
3 scoops of:
Chocolate, Vanilla, Strawberry, Salted Caramel
Mi, E

DESSERT COCKTAILS

Strawberry Field 14
Absolut Mango, Cacao Liqueur, Strawberry Puree, Lemon
Juice, Egg White, Chocolate Bitters
E

Heartbreaker 14.50
Kraken Dark Rum, Disaronno, Cranberry Juice,
Raspberry Puree, Lime Juice, Egg White
Na, E

L&D Espresso Martini 14.50
Absolut Vanilla Vodka, Freesh Lavazza Cuban Coffee,
Kahlua, Homemade Chocolate Hazelnut Syrup
Nh



ALLERGENS

Ce Celery	Gy Gluten: Yeast	Nw Nuts: Walnuts	Mo Molluscs
Cr Crustaceans	Gw Gluten: Wheat	Nh Nuts: Hazelnuts	Mu Mustard
E Eggs	Lu Lupin	Nps Nuts: Pistachio	Sd Sulphur Dioxide
F Fish	Mi Milk	Npn Nuts: Pine Nuts	Se Sesame
Gr Gluten Rye	Na Nuts: Almond	Npe Nuts: Peanut	So Soy
Gb Gluten: Barley	Nc Nuts: Cashew	MCN May Contain Nuts	

LEMON & DUKE
1 ROYAL HIBERNIAN WAY
DUKE LANE UPPER - DUBLIN 2



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