

LEMON & DUKE

BRUNCH MENU

Homemade Soup of the Day 6

Creamy soup served with Guinness bread, green oil infusion and crispy rosemary croutons
Mi, Gw

Chicken Wings 11 | 13.50

Our customer favourite Hoisin OR Louisiana sauce. Served with a side of cashel blue cheese mayo, fresh chilli.

Hoisin: Mi, Se, So, E

Louisiana: Mi, So, Mu, E

Caesar Salad 11

Baby gem, parsley, parmesan shavings, crispy rosemary croutons and creamy caesar dressing
Add falafel (Gw, So) OR marinated chicken pesto and crispy pancetta +3.00

Gw, Gr, Gy, Mi, Mu, E

Falafel Salad 12.5

Organic falafel, mixed leaves, pearl couscous, cherry tomatoes and sweet chilli dressing

Gw



Gambas in a Chilli and Garlic Oil 14

Sautéed gambas flambeed in a traditional Irish brandy, chilli and garlic oil infusion, parsley butter, ciabatta bread

F, Cr, Mi, G

Smoked Salmon and Avocado Salad 14

Wild smoked Salmon, mixed leaves, avocado, beetroot, pickled radish, lemon dressing

F, Mu

Arancini Stuffed with Mozzarella 13 | 16

Served with a homemade chipotle tomato sauce, topped with parmesan shavings and a mixed leaf salad with a basil pesto dressing

Gw, Mi, E, So

Spring Salad 12.50

Mixed leaves, cucumber, asparagus, broccoli, croutons, poached eggs and green pomace

Add Falafel (Gw, So) OR marinated chicken pesto +3.00

Gw, E

Lemon & Duke Breakfast 14.50

Newbridge smoked bacon and premium sausages, Kelly's black and white pudding, baked beans, roast vine tomato, mushroom, free-range poached eggs & toast

Gw, E, So, Mi

Beef Brisket 'n Eggs 15

Beef brisket, poached free-range eggs, roasted baby potato, tomato jam and hollandaise sauce

Mi, E, Ce

Lemon & Duke Prime Irish Beef Burger 18

Prime Irish beef burger served on a black seed chipotle brioche bap with Dubliner cheese, red onion, truffle aioli, gherkins, tomato, baby gem and crispy bacon
Served with chunky chips and garlic aioli

Gw, Se, So, Sd, E, Mi, Mu,

Salmon and Eggs 14.50

Creamy scrambled eggs with Atlantic smoked salmon and rocket, grilled asparagus, served with Guinness bread.

E, Gw, Mi, F

Mushrooms on Toast 13.50

Sourdough bread, sautéed mushrooms, oat milk béchamel sauce, beetroot, pomegranate, walnuts & green pomace oil

Gw, NW, Se, Ce, So



Vegan Breakfast 12.50

Vegan sausage, avocado, potatoes, mushrooms, roasted tomatoes, baked beans & toast

-Go Vegetarian and add: Poached Eggs +€2 - E

Gw, So, Sd



Avocado Toast 12

Sourdough bread, smashed avocado, rocket, roast pistachio and poached eggs

Add Spanish Chorizo +€2.50 - So

Gw, Gb, So, Se Nps

Eggs Royale 14.50

Warm English muffins, smoked Atlantic salmon, rocket, poached eggs and hollandaise sauce

F, Gw, Mi, E

French Toast 13.50

Traditional French brioche, wild berry compote, cinnamon sugar, Jameson IPA cream, seasonal berries, smoked bacon

-Go Vegetarian and swap bacon for Asparagus

Gw, Mi, E, So

Hangover Waffle 14

American style waffle, buttermilk chicken thigh, smoked bacon, maple syrup, berries and red coulis

Gw, E, Mi, So,

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

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BRUNCH MENU

SIDES

Twice-cooked Chunky Chips Served with garlic aioli E, Mu, So	5
Skinny Fries Served with garlic aioli E, Mu, So	5
Buttered Summer Greens Mi	5
Sweet Potato Fries Served with sriracha aioli E, Mu, So	6
Loaded Truffle Chips Chunky chips served with Parmesan cheese, truffle aioli E, Mi So, Mu	7
Beer Battered Onion Rings Served with garlic aioli E, Gw, MI, Mu	5.50
Buttered Mash Potato Mi	6

DESSERTS

Apple & Cinnamon Crumble Tartlet Served with vibrant berry compote and vanilla ice cream Mi, E, Gw, Sd	7
Banoffee Pie Homemade banoffee pie, served with fresh berries Gw	7
Homemade Vanilla Cheesecake Baked Vanilla Cheesecake, served with berry compote E, Gw, Mi	7
Selection of Ice Cream Strawberry, vanilla, chocolate MI	5.50

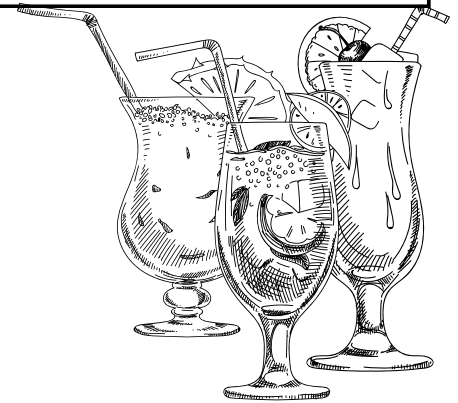
ALLERGENS

C 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	

*Please note we fry fish and our other menu items in the same fryer so there is a chance of cross contamination. Please inform your server in case of severe allergy.

BRUNCH COCKTAILS

BLOODY MARY Absolut Vodka, Lemon Juice, Tomato Juice Tabasco, Worcestershire sauce, Salt, Pepper -Extra Spicy? No Problem, let us know! F	13
BELLINI Fruit syrup of your choice (Peach, Raspberry, Strawberry, Passionfruit), top up with Prosecco	11
MIMOSA Orange Juice, Prosecco	11



OUR SUPPLIERS

O'Mahony Meats
Wrights of Marino
Sysco
La Rouse
Baker Street

All of our meat is Irish Origin!