

LEMON & DUKE

A LA CARTE

APPETIZERS AND SHARING PLATES

Homemade Soup of the Day 6

Hearty homemade soup served with a toasted sourdough baguette

D, GW, MI, CE

Chicken Wings 8 | 12

Our customer favourite Hoisin OR Louisiana Sauce. Served with a side of Cashel blue cheese mayo, garnished with fresh chillis.

Available in medium or large portion

Medium 10 pcs | Large 16 pcs

H ~ D, GW, MI, NT, SE, E, SO

L ~

Goats Cheese Salad 11

Mixed leaves, pickled beetroot and pear couscous. Served with a honey and truffle vinegarette and topped with candied walnuts

D, MI, NW

Angus Beef Chilli Nachos 12

Mountain of tortilla chips smothered with our house made beef chilli & topped with aged cheddar cheese sauce, roasted sweetcorn, fresh chillis, spring onion, kidney beans, guacamole & sour cream

MI, GW, C

Arancini Stuffed with Mozzarella 12 | 16

Served with a homemade Arrabiata sauce & topped with parmesan shavings and a mixed leaf salad. Available in small or large portion

GW, MI, E

Tian of Prawns 10

Fresh prawns in Marie Rose, beetroot purée, guacamole and pea shoots

E, CR, MI

MAINS

Lemon & Duke Prime Beef Burger 16

Our signature, mouthwatering prime Irish beef burger, served on a black seed chipotle brioche bap, with Dubliner cheese, sautéed onions, crispy bacon, roasted bell pepper, baby gem and tomato with a sweet chilli compote. Served with chunky chips and pepper sauce

MI, GW, E, SE

Roast Confit of Duck Leg 23

Succulent confit of duck, served with a butter bean stew, chorizo, Toulouse sausage, crispy diced potatoes and a rich veal jus

MI, SO, GW, MU

Pan Seared Fillet of Salmon 23

Served with peas, bacon lardons, petits pois, chargrilled chicory and a creamy saffron butter sauce

MI, F

Aged Angus Striplion of Beef 28

20 day aged striplion of Irish Angus beef served with cauliflower puree, fondant potato, buttered tender stem broccoli, roasted carrot and béarnaise butter

MI

Rigatoni Vegan Pasta 18

Garden peas, roasted butternut squash, asparagus, Arrabiata sauce, shaved vegan parmesan

GW

Roast Rump of Lamb 23

Roast rump of Wicklow lamb, spinach puree, fondant potato, thyme & garlic cream, roasted red onion, buttered baby spring onion and a veal jus

SO, MI, CE

Butterbean Veggie Burger 14

Beyond meat veggie burger served on a rosemary bap, with baby gem lettuce, vine ripened tomato and a roasted garlic truffle aioli. Served with sweet potato fries

GW, MI

Chicken Supreme 23

Roasted breast of chicken, wrapped in parma ham, served with a sweet potato purée, gratin potatoes, green beans with black onion seeds and a rich veal jus

MI, CE

Superfood Salad 12

Loaded with quinoa, roasted butternut squash, roasted veg, mixed leaves and topped with a balsamic & date dressing

Add falafel | Panko Or Marinated chicken +3.00

F~ Panko Chicken- GW

Classic Caesar Salad 11

Baby gem, croutons and parmesan shavings served with a ceasar style dressing

Add falafel | crispy panko chicken | marinated & grilled chicken +3.00

MI, E, GW, F

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SIDES

Twice-cooked Chunky Chips 4

Served with garlic aioli

E

Skinny Fries 4

Served with garlic aioli

E

Buttered Tenderstem Broccoli 4

MI

Sweet Potato Fries 4

Served with sriracha aioli

E

Parmesan Fries 5

Skinny or Chunky fries, served with truffle aioli

E, MI

Chilli Loaded Fries 7

House beef chilli loaded fries, served with truffle aioli

E

Beer Battered Onion Rings 5

Served with truffle aioli

E, GW, MI

DESSERT

Chocolate Orange & Pistachio Tart 7

Served with a vibrant raspberry coulis and decadent pistachio ice cream

E, MI, GW, NPS, SO

Piña Colada Tart 7

Served alongside a pineapple coconut mousse, paired with a refreshing raspberry sorbet, oat milk crunch and fresh raspberries

NC, NW

Selection of Ice Cream 5

Topped with brandy snap and chocolate swirls

MI, D, SO

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	D Dairy



HOST YOUR PARTY OR EVENT AT L&D

We cater for a range of events from casual after work get togethers, annual Christmas parties, Cocktail & Gin classes, and even special wedding celebrations! Situated just off Grafton Street, right in the heart of the city, Lemon & Duke is easily accessible and a great spot for food and drinks. From our finger food receptions to set lunch and dinner menus, our team will create the perfect event for you!

If you need something a little more private, our 'Snug' is perfect for you! It caters for up to 50 people for a finger food and drinks reception as a mixture of seating and standing space. Equipped with its own bar space and right next to our smoking area, it's ideal for private events. The 'Snug' can be reserved exclusively with a hire fee in place.

For more information please enquire by email at hello@lemonandduke.ie