LEMON & DUKE

A LA CARTE

Mon to Sun 16.30-21

Homemade Soup of the Day

7

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

Chicken Wings

11 | 13.50

Our customer favourite Hoisin <u>OR</u> 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

9 | 11

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

Gw, Gr, Gy, Mi, Mu, E

Falafel Salad

9 | 11.50

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

Gw. So

Gambas in a Chilli and Garlic Oil

14

Sauteed 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 sugo all'arrabbiata sauce, topped with parmesan shavings and a mixed leaf salad with a basil pesto dressing

Gw, Mi, E, So

Goats Cheese Salad

11 | 13.50

Mixed leaves, pearl couscous, beetroot, grapes, pomegranate, candied walnuts, served with a date and balsamic dressing.

Mi, Nw, Mu

CHEF'S WEEKLY SPECIAL

Ask your server for more information on todays special

Dry Aged Hereford Rib Eye 10oz

33.50

Dry aged Rib eye, confit tomatoes, onion rings, grilled asparagus, chunky chips, pepper sauce.

Go Surf & Turf – add Gambas +€7.50 –Cr, F

Gw, Mi, So, E

55.50

Fish & Chips

18.50

Tempura of Haddock with green peas and pancetta puree, twice cooked chunky chips served with homemade tartar sauce

E, Mi, Gw, F, So, Sd

10.50

Chicken Supreme

Grilled chicken supreme, wild mushrooms ragu, comfited potatoes, baby spinach, steamed broccoli and asparagus.

Mi, Ce

25

Prawn Linguinne

22.50

Tiger prawns, crispy pancetta, baby spinach, sugo all'arrabbiata sauce, cherry tomatoes, green oil.

Gw, F, Cr

GO VEGAN AND CHANGE PRAWNS FOR SAUTEED MUSHROOMS



Lemon and Duke Vegan Risotto

19.50

Arborio rice cooked in a rich vegetables and white wine stock, beetroot paste, shredded carrots, beetroot, portobello mushrooms, parsley and green herbs oil.



18

Ce, Sd

Lemon and Duke Prime Irish Beef Burger

k

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

Served with chunky chips and garlic aioli Gw, Se, So, Sd, E, Mi, Mu, F

Sea Bass

23.50

Mild red curry, comfited potatoes, summer greens, spinach, confit tomatoes, fennel puree and green pomace.
Add Gambas +€7.50

F. Mi. Cr

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

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SIDES

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

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 Sulpher Dioxide Mi Milk Npn Nuts: Pine Nuts Se Seseme Gr Gluten Rye Na Nuts: Almond Npe Nuts: Peanut So Soy Gb Gluten: Barley Nc Nuts: Cashew MCN May Contain Nuts



DESERT COCKTAILS

L&D Espresso Martini Absolut Vanilla Vodka, Kahlua, Fresh Coffee, Salted Caramel	13
Met my Matcha Tia Maria Matcha, Absolut Vodka, Cacao White, Pistachio Syrup, Egg White - E	13
Heartbreaker Kraken Dark Rum, Disaronno, Cranberry Juice, Raspberry Syrup, Lime Juice, Egg \	13 White - E

OUR SUPPLIERS

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

All of our meat is Irish Origin!



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

