

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 10 | 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 OR marinated chicken pesto and crispy pancetta +3.00

Gw, Gr, Gy, Mi, E

Falafel & Vegan Gyoza 12.5

Served with side salad and homemade sweet chilli sauce

Gw, So



Gambas in a Chilli and Garlic Oil 14

Sauteed gambas flambéed 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

Vegetarian or Vegan? Swap Salmon with Falafel!

Falafel -Gw, So



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

Goats Cheese Salad 13

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

Mi, Nw, Mu

Lemon & Duke Breakfast 13.50

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

Gw, E, So, Mi

Beef Brisket 'n Eggs 14.50

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

Mi, E

Lemon and Duke Prime Irish Beef Burger 17

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

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

Overnight Oats 10

Overnight pineapple and apple juice mixed oat infusion, dehydrated fruits, chia, coconut flakes, berries compote and fresh fruit

Go



Vegan Breakfast 11.50

Vegan sausage and vegan pudding, potatoes, mushrooms, roasted tomatoes, baked beans, toasted bread.

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

Gw, So



Avocado and Toast 12

Toast, rocket, asparagus, mashed avocado, pistachio, poached eggs

Add Chorizo +€2 - So

Mi, E, Gw, NPS

Eggs Royale 14

Atlantic salmon gravlax, whole wheat bagel, hollandaise sauce, poached free-range eggs, watercress, sesame crispbread

F, Gw, Mi, Se, So, E

French Toast 13.50

French style brioche, pancetta, berry compote, Jameson lemon cream, cinnamon powder

-Go Vegetarian and swap pancetta for Asparagus

Gw, Mi, E

Hangover Waffle 14

American style waffle, honey sriracha mayo, smoked pancetta, buttermilk chicken thigh, maple syrup

Gw, Mu, E, Mi, So, F

Service charge of 10% applies to all the tables of 6 or more

LEMON & DUKE

BRUNCH MENU

SIDES

Twice-cooked Chunky Chips 5

Served with garlic aioli
E, Mu, So

Skinny Fries 4

Served with garlic aioli
E, Mu, SO

Buttered Summer Greens 5

Mi

Sweet Potato Fries 5

Served with sriracha aioli
E, Mu, So

Loaded Truffle Chips 7

Chunky chips served with Pecorino Romano cheese, chives, truffle oil
E, Mi So

Beer Battered Onion Rings 5

Served with garlic aioli
E, Gw, MI, Mu

DESSERTS

Apple & Cinnamon Crumble Tartlet 7

Served with vibrant berry compote and vanilla ice cream

Mi, E, Gw

Pina Colada Tart-Pineapple Coconut Mousse 7

Served alongside a pineapple, passionfruit and coconut mousse paired with refreshing raspberry sorbet and fresh raspberries



Nw, So

Homemade Vanilla Cheesecake 7

Baked Vanilla Cheesecake, served with berry compote

E, Gw, Mi

Selection of Ice Cream 5.50

Strawberry, vanilla, chocolate

MI

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 Seseme
Gr Gluten Rye	Na Nuts: Almond	Npe Nuts: Peanut	So Soy
Gb Gluten: Barley	Nc Nuts: Cashew	MCN May Contain Nuts	



BRUNCH COCKTAILS

BLOODY MARY 13

Absolut Vodka, Lemon Juice, Tomato Juice
Tabasco, Worcestershire sauce, Salt, Pepper
-Extra Spicy? No Problem, let us know!

BELLINI 11

Fruit syrup of your choice (Peach, Raspberry,
Strawberry, Passionfruit), top up with Prosecco

MIMOSA 11

Orange Juice, Prosecco

OUR SUPPLIERS

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

All of our meat is Irish Origin!