

# LEMON & DUKE

## A LA CARTE

Mon to Sun 16.30 - 21

### Homemade Soup of the Day

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

Mi, Gw

7

### Gambas in a Chilli and Garlic Oil

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

F, Cr, Mi, G

14

### Chicken Wings

11.50 | 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

### Arancini Stuffed with Mozzarella

13.50 | 16.50

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

### Falafel Salad

11 | 13.50

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

Gw, So

### Smoked Salmon and Avocado Salad

14

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

F, Mu

### Caesar Salad

11

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

Gw, Gr, Gy, Mi, Mu, E

### Goats Cheese Salad

13.50

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

Mi, Nw, Mu

### Rib Eye

34.50

10oz Hereford rib eye steak, homemade potatoes salad, onion rings, grilled asparagus, comfited tomatoes and green pepper corn sauce.

Go Surf & Turf - add Gambas +7.50

E, Gw, Sb, Mi

### Fresh Cod

24.50

Pan-fried Fresh cod, mussels, roast baby potatoes, seasonal greens and tarragon bisque sauce.

Add Gambas +€7.50

F, Cr, Mi Sf

### Chicken Parmegiana

22.50

Breaded buttermilk chicken fillets, grated mozzarella, sugo basil sauce, homemade potatoes salad and seasonal greens.

Mi, Ce, Gw, E, Sd

### Red prawns Tagliatelle

23.50

Argentinian red prawns sauteed with brandy and garlic butter, Prawn bisque, fresh cherry tomatoes, finished with homemade basil oil.

Gw, E, So, Cr, F

Go vegetarian and change prawns for creamy mushroom sauce

### Roasted Pumpkin and Basil Risotto

18.00

Traditional Italian arborio rice cooked in a rich vegetable and white wine stock, basil pumpkin paste, pumpkin seeds, diced butternut squash finished with fresh parsley and basil oil

Ce, Sd



### Chicken Supreme

25.00

Grilled chicken supreme, wild mushroom creamy sauce, comfited potatoes, steamed broccoli and asparagus.

Ce, Sd

### 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

### Lemon & Duke Prime Irish Beef Burger

19.50

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

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

# LEMON & DUKE

## A LA CARTE MENU

Mon to Sun 16.30 - 21

### SIDES

**Twice-cooked Chunky Chips** 5

Served with garlic aioli  
E, Mu, So

**Skinny Fries** 5

Served with garlic aioli  
E, Mu, So

**Buttered Summer Greens** 5

Mi

**Sweet Potato Fries** 6

Served with sriracha aioli  
E, Mu, So

**Loaded Truffle Chips** 7

Chunky chips served with Parmesan  
cheese, truffle aioli  
E, Mi So

**Beer Battered Onion Rings** 6.50

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, Sd

**Vegan Banoffee Pie** 7

Homemade banoffee pie, served with  
fresh berries  
Gw



**Homemade Vanilla Cheesecake** 7

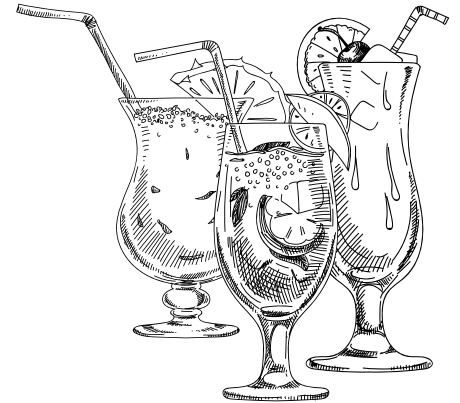
Baked Vanilla Cheesecake, served with  
berry compote  
E, Gw, Mi

**Selection of Ice Cream** 8.50

Strawberry, vanilla, chocolate  
Mi

### 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	



### DESSERT COCKTAILS

**L&D Espresso Martini** 13

Absolut Vanilla Vodka, Kahlua,  
Fresh Coffee

**Met my Matcha** 13

Tia Maria Matcha, Absolut Vodka,  
Cacao White, Pistachio Syrup, Egg White E

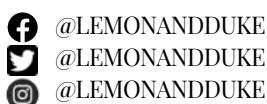
**Heartbreaker** 13

Kraken Dark Rum, Disaronno, Cranberry  
Juice, Raspberry Syrup, Lime Juice, Egg 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

