SET DINNER MENU

€ 43.95

STARTERS

Homemade Soup of the Day

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

Chicken Wings

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, Se, Mu, E

Caesar Salad

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

Gw, Gr, Gy, Mi, Mu, E

Fivemiletown Goats Cheese Salad

Mixed leaves, pearl couscous, pickled beetroot, poached pears, pomegranate served with a honey and truffle vinaigrette and topped with candied walnuts

Add Chicken +€2

Mi, Nw, Mu

Smoked Salmon and Avocado Salad

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

F, Mu

Vegeterian or Vegan? Swap Salmon with Falafel! Falafel -G. So



MAINS

Sea Bass

Mild red curry, confit potatoes, summer greens, spinach, confit tomatoes, fennel puree and green pomace.

Add Gambas +€7.50

F, Mi, Cı

Fish and Chips

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

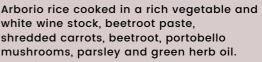
E, Mi, Gw, F, So, Sd

Chicken Supreme

Grilled chicken supreme, wild mushroom ragu, confit potatoes, baby spinach, steamed broccoli and asparagus.

Mi, Ce

Lemon and Duke Vegan Risotto



Ce, Sd

Lemon and Duke Prime Irish Beef Burger

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

Served with chunky chips and garlic aioli

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





SET DINNER MENU €43.95

SIDES

5 Twice-cooked Chunky Chips Served with garlic aioli 5 **Skinny Fries** Served with garlic aioli **Buttered Summer Greens Sweet Potato Fries** Served with sriracha aioli **Loaded Truffle Chips** Chunky chips served with Pecorino Romano cheese, chives, truffle oil 5.50 **Beer Battered Onion Rings** Served with garlic aioli E, GW, MI, Mu **Buttered Mashed Potato** 6

DESSERTS

Banoffee Pie

Homemade banoffee pie, served with fresh berries



Gw

Homemade Vanilla Cheesecake

Baked Vanilla Cheesecake, served with berry compote

E, Gw, Mi

Selection of Ice Cream

Strawberry, vanilla, chocolate

М

ALLERGENS

Gy Gluten: Yeast Mo Molluses C Celery Nw Nuts: Walnuts Cr Crustaceans Gw Gluten: Wheat Nh Nuts: Hazelnuts Mu Mustard Lu Lupin Nps Nuts: Pistachio Sd Sulpher Dioxide E Eggs F Fish Mi Milk Npn Nuts: Pine Nuts Se Seseme Gr Gluten Rye Na Nuts: Almond Npe Nuts: Peanut So Soy MCN May Contain Nuts Gb Gluten: Barley Nc Nuts: Cashew



DESERT COCKTAILS

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

OUR SUPPLIERS

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

All of our meat is Irish Origin!





SET LUNCH MENU €32.95

STARTERS

Homemade Soup of the Day

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

Gw, Mi

Chicken Wings

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, Se, Mu, E

Falafel Salad

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

Gw, So



Caesar Salad

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

Gw, Gr, Gy, Mi, Mu, E

Smoked Salmon and Avocado Salad

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

F, M

Vegeterian or Vegan? Swap Salmon with Falafel! Falafel -G, So



MAINS

Open Chicken Katsu Sandwich

Served on whole wheat ciabatta, baby gem, tomato relish, coronation aioli.
Served with mixed leaf salad
Swap salad for chips +€2
Gr, Gw, E, Mi, Mu, So

Ham Hock Sandwich

Sourdough bread, marinated ham hock, brie, gherkins, onions, French mustard sauce.
Served with mixed leaf salad
Swap salad for chips +€2

E, Gw, Mu, Mi, Sd

Tuna Melt

Toasted ciabatta, tuna sweet corn pâté, red onions and Dubliner cheese.
Served with mixed leaf salad
Swap salad for chips +€2

F, Gw, Mi, E, Mu

Lemon and Duke Prime Irish Beef Burger

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

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

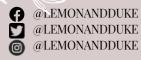
Vegan Wrap

Beetroot tortilla wrap, black bean hummus, red cabbage, baby gem, shredded carrots, tomato.



Served with mixed leaf salad Swap salad for sweet potato fries +€2

Gw, So, Mu, Se





SET LUNCH MENU €32.95

SIDES

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DESSERTS

Vegan Banoffee Pie Homemade banoffee pie, served with fresh berries GW Homemade Vanilla Cheesecake Baked Vanilla Cheesecake, served with berry compote E, GW, Mi Selection of Ice Cream Strawberry, vanilla, chocolate MI

ALLERGENS

Gy Gluten: Yeast Mo Molluses C Celery Nw Nuts: Walnuts Cr Crustaceans Gw Gluten: Wheat Nh Nuts: Hazelnuts Mu Mustard Lu Lupin Nps Nuts: Pistachio Sd Sulpher Dioxide E Eggs F Fish Mi Milk Npn Nuts: Pine Nuts Se Seseme Gr Gluten Rye Na Nuts: Almond Npe Nuts: Peanut So Soy MCN May Contain Nuts Gb Gluten: Barley Nc Nuts: Cashew



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