

LEMON & DUKE

SET LUNCH MENU

€ 32.95

STARTERS

Homemade Soup of the Day

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

Focaccia & Lemon Dill Hummus

Warm focaccia served with a silky smooth hummus & olive oil for dipping
Gw, Se

Burrata Salad

Creamy burrata, rocket leaves, heirloom tomatoes, grilled peaches, walnuts, fresh basil & balsamic reduction
Mi, Nw, Sd

Chicken Wings

Our customer favourite Hoisin OR Louisiana sauce. Served with a side of cashel blue cheese mayo, fresh chili

Hoisin: Mi, Mu, Se, So, E

Louisiana: Mi, So, Mu, E

Caesar Salad

Crisp baby cos lettuce tossed in our house Caesar dressing, smoked bacon strips, sourdough croutons, parmesan cheese
Gw, E, Mi, Mu, Sd

Glow Bowl

Avocado puree, black quinoa, cucumber, fresh leaves, sweet potato, roasted cashew nuts, schichimi togarashi, black sesame seeds, Lemon vinaigrette dressing
Se, Mu, Nc

MAINS

Korean Fried Chicken Sandwich

Crispy fried chicken thighs, baby gem, Korean hot sauce, purple cabbage & sesame slaw. Served on a brioche bun
Gw, E, Mi, Mu, Se

Chargrilled Beef Burger

Prime Irish beef burger chargrilled, & topped with red cheddar cheese, caramelised onions, beef tomato, baby gem, onion ring & mayonnaise served on a brioche bun with chunky chips
Gw, E, Mi, Mu

Grilled Goat Cheese Open Sandwich

Warm goats cheese, roast pepper & courgettes, rocket leaves, red onion, balsamic reduction, Served on seeded ciabatta
Gw, Mi, Sd

BLT

Smoked Irish streaky bacon, beef tomato, baby gem & mayonnaise. Served on a warm brioche bun
Gw, E, Mu, Sd

Fish & Chips

Beautiful fresh fillet of haddock in a light and crunchy Daydreamer lager batter, pea puree, chunky chips & tartare sauce
Gw, E, Mi, Mu, F

Salt Baked Beetroot & Red Pepper Ciabatta

Vegan cream cheese, salt baked beetroot & roasted red peppers, watercress, freshly grated horse radish. Served on a warm wholewheat ciabatta
w, So

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SIDES

Chunky Chips Served with garlic aioli E, Mu	6.50
Skinny Chips Served with garlic aioli E, Mu	6
Sweet Potato Fries Served with garlic aioli E, Mu	7.50
Truffle & Parmesan Chips Chunky chips served with Parmesan cheese, truffle aioli E, Mi, Mu, Sd	8.50
Loaded Fries Skinny chips topped with Red Cheddar, Smoked Bacon, Cream Fraiche, Chives E, Mi, Mu, Sd	9.95
Beer Battered Onion Rings Served with garlic aioli E, Gw, Mi, Mu	7
Creamy Mash Potatoes Mi	6.50
Seasonal Vegetable Mi	6.50

DESSERTS

Chocolate Temptation Cake Made from Ecuadorian cocoa beans, hazelnut cream & chocolate sponge Gw, Gb, Mi, E, So, Nh, MCN	8
Vegan Raspberry Tart Sweet raspberries baked in a crunchy pastry served with vegan vanilla ice cream Gw, Gr, Gb, So, MCN	8
Sicilian Lemon Meringue Sicilian Lemon cream on shortcrust pastry topped with flambéed meringue Gw, E, Mi	8
Selection of Ice Cream 3 scoops of: Chocolate, Vanilla, Strawberry, Pistachio or Banana flavor Mi, E	6.50

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

*Please note we fry fish and our other menu items in the same fryer so there is a chance of cross contamination.

Please inform your server in case of severe allergy.

DESSERT COCKTAILS

Strawberry Field	14.00
Absolut Mango, Cacao Liqueur, Strawberry Puree, Lemon Juice, Egg White, Chocolate Bitters - E	
Heartbreaker	14.50
Kraken Dark Rum, Disaronno, Cranberry Juice, Raspberry Puree, Lime Juice, Egg White - Na, E	
PB&J Manhattan	14.50
Jameson Black Barrel, Peanut Butter Whiskey, Chambord, Strawberry Liqueur, Chocolate Bitters	

