

LEMON & DUKE

SET DINNER MENU

€ 43.95

STARTERS

Homemade Soup of the Day

Our soup is made fresh every day and served with our own treacle & oat Irish soda bread
Mi, Gw, E

Smoked Salmon & Irish Soda Bread

Fresh Irish smoked salmon, baby capers, red onions, rocket, whipped cream cheese, dill & fennel salad with lemon dressing. Served with our homemade treacle & oat brown bread
Mi, Nw, 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

Chicken Wings

Our customer favourite Hoisin **OR** Buffalo sauce. Served with a side of cashel blue cheese mayo, fresh chili
Hoisin: Mi, Mu, Se, So, E **Buffalo: 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

Choose from any of these to add to your salad:

Chargrilled Chicken €4
Smoked Salmon €5
Falafel €3
Half Avocado €2

MAINS

8oz Angus Striploin Steak

Chargrilled 28 day dry aged Angus striploin steak served with skinny fries, garden salad & peppercorn sauce
Mi, Mu

Supplement +€7

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

Chicken Supreme Cacio e Pepe

Chargrilled chicken supreme, roasted courgettes, served with pillow pieces of gnocchi in a rich cacio e pepe sauce
E, Mi, Gw

Roasted Vegetable Rigatoni

Roasted Mediterranean vegetables cooked in a light tomato sauce, stracciatella cheese, chargrilled artichokes & basil leaves
Gw, Mi - Vegan Option Available!



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

Salmon & Seafood Orzo

Pan-fried fillet of salmon, served on top a beautiful tomato orzo pasta with squid, chorizo & seasonal buttered greens
F, Mi, Gw, Mo

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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

DESSERTS

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

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	



OUR SUPPLIERS

O'Mahony Meats
Wrights of Marino
Sysco
La Rouse

All of our meat is Irish Origin!