LEMON & DUKE

BRUNCH MENU

Sat - Sun & Bank holiday Monday 12 - 16

Homemade Soup of the Day

7

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

Mi, Gw, Ce

Chicken Wings

12.50 14.50

Our customer favourite Hoisin <u>OR</u> 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

12

Baby gem, parsley, parmesan shavings, crispy rosemary croutons and creamy caesar dressing

Gw, Mi, Mu, E

Add: - Basil chicken and crispy pancetta - €4

- Falafel (So, Sd) - €4

Arancini Stuffed with Mozzarella

13 | 16

Served with a sugo all' arrabbiata sauce,parmesan shavings, topped with rocket and basil oil

Gw, Mi, E, So, Ce

Burrata Salad

13.50

Rockets, burrata, grapes, candied walnuts, balsamic glazed mixed heirloom tomatoes, rosemary & garlic croutons and green pesto dressing.

Mi, Nw, Gw

Add: - Smoked Salmon (F) - €5

Quinoa & Broccoli Salad

13

Mixed leaves, quinoa, house marinated chickpeas, steamed broccoli, candied walnuts, red onions, tahini and soya yogurt dressing

Nw, So, So

Add: - Basil chicken - €4

- Falafel (So, Sd) - €4

Lemon & Duke Breakfast

15.50

Smoked bacon and premium sausages, black and white pudding, baked beans, roast vine tomato, mushroom, free-range poached eggs & toast

Gw, E, So, Mi

.

Vegan Burger

16.50

Spinach & avocado burger, lettuce, rainbow slaw, burger bap, crispy fried onions, sriracha mayo, onion ring, served with skinny chips



Gw, So, Mu

VEGAN

Beef Brisket 'n Eggs

- 41

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

Mi, E, Ce

15

Lemon & Duke Prime Irish Beef Burger 19

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

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

Eggs Royale

14.50

Fresh English muffin, rocket, poached eggs, smoked Atlantic salmon, grilled asparagus and tarragon hollandaise sauce

F, Gw, Mi, E, So

Roast Ham & Hash

14.50

Slow cooked glazed gammon, hash browns, deep fried halloumi, poached eggs, white cabbage, and tarragon hollandaise sauce.

Mi, E

Avocado & Toast

13.50

Sourdough bread, smashed avocado, rocket, roast pistachio and poached eggs

Gw, Se Nps

Add: -Spanish Chorizo +€3.50 - So

-Halloumi +€4 - Mi

-Smoked Salmon +€4 - F

-Burrata - +€4 - Mi

Prawns On Toast

16.50

Tiger prawns, garlic and sweet chilli sauce, avocado, toasted sourdough, poached eggs, rocket

Cr, Gw, E, Mu

French Toast

14.50

French brioche loaf, berry compote, sweet pears, salted caramel ice cream, lemon & maple syrup, cinnamon sugar, fresh berries E, Gw, Mi

Huevos Rancheros

14

Mexican style corn tortillas, braised pork belly marinated with honey chipotle sauce, guacamole, pico de gallo, poached eggs and chipotle mayo

E, IVIU

Hangover Waffle

14

Homemade American style waffle, buttermilk chicken thigh, smoked bacon, maple syrup, berries and red coulis Gw, E, Mi, So,

Turkish Eggs

14

Roast tomatoes & red pepper sauce, poached eggs, greek yogurt, avocado, pickled onion, chickpeas, sourdough toast E, Mi, Ce, Gw, Sd

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



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SIDES

Twice-cooked Chunky Chips Served with garlic aioli E, Mu, So	6
Skinny Fries Served with garlic aioli E, Mu, So	6
Buttered Summer Greens Mi	6.50
Sweet Potato Fries Served with sriracha aioli E, Mu, So	7
Loaded Truffle Chips Chunky chips served with Parmesan cheese, truffle aioli E, Mi So	8
Beer Battered Onion Rings Served with garlic aioli E, Gw, MI, Mu	7
Creamy Mash Potatoes	6.50

DESSERTS

Warm Apple Crumble Tartlet Served with vibrant berry compote and vanilla ice cream Mi, E, Gw, Sd	8
Vegan Banana Cheesecake Baked banana cheesecake, served with vibrant berry compote, vegan vanilla ice cream and fresh berries Gw	8 VEGAN
Homemade Vanilla Cheesecake Baked Vanilla Cheesecake, served with berry compote E, Gw, Mi	8
Selection of Ice Cream Strawberry, vanilla, chocolate, salted caramel MI, So, Gw -Please chose 3 flavours.	6.50

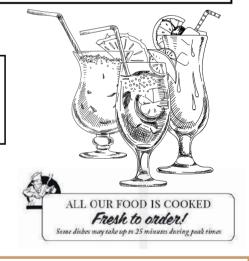
ALLERGENS

C Celery Gy Gluten: Yeast Nw Nuts: Walnuts Mo Molluscs Gw Gluten: Wheat Cr Crustaceans Nh Nuts: Hazelnuts Mu Mustard Sd Sulpher Dioxide E Eggs Lu Lupin Nps Nuts: Pistachio Npn Nuts: Pine Nuts F Fish Mi Milk Se Seseme Npe Nuts: Peanut Gr Gluten Rye Na Nuts: Almond 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.

BRUNCH COCKTAILS





OUR SUPPLIERS

O'Mahony Meats Wrights of Marino Sysco La Rouse

All of our meat is Irish Origin!



LEMON & DUKE
1 ROYAL HIBERNIAN WAY
DUKE LANE UPPER
DUBLIN 2

