LEMON & DUKE

SET DINNER MENU

€ 43.95

STARTERS

Homemade Soup of the Day

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

Mi, Ce, Gw

Smoked Salmon and Avocado Salad

Mixed leaves, smoked salmon, avocado, sliced cucumber, lemon dressing, blueberries & roast pistachio

F, Mu, Np

-Go Vegan and change Salmon for Falafel(So,Sd)

Chicken Wings

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

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

Gw Mi Mu F

Add: - Basil chicken and crispy pancetta - Falafel (So, Sd)

Quinoa & Broccoli Salad

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

Nw, So, Se

Add: - Basil chicken - Falafel (So, Sd)

MAINS

Dry Aged Hereford Rib Eye 10oz

Dry aged Rib eye, confit tomatoes, onion rings, grilled asparagus, chunky chips, pepper sauce.

Gw, Mi, So, E

Supplement +€7 Go Surf & Turf – add Gambas +€7.50 –Cr. F

Chicken Supreme

Grilled chicken supreme, wild mushrooms sauce, creamy mash potatoes, seasonal greens

Mi, Ce, Sd

Lemon and Duke Vegan Risotto

Italian rice, basil and pumpkin paste, diced butternut squash, sweet potato, grilled asparagus, green oil infusion





Lemon & 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, tomato, baby gem and crispy bacon.

Served with chunky chips and garlic aioli

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

Fresh Cod

Pan-fried Cod, prawn & tarragon bisque, mussels, roast baby potatoes, seasonal greens

F, Mi, Cr, Ce, Sd, Mo

Vegan Burger

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



Gw, So, Mu





SET DINNER MENU

€ 43.95

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

Vegan Banana Cheesecake

Baked banana cheesecake, served with vibrant berry compote, vegan vanilla ice cream and fresh berries



Homemade Vanilla Cheesecake

Baked Vanilla Cheesecake, served with berry compote

Selection of Ice Cream

Strawberry, vanilla, chocolate, salted caramel

Vegan vanilla ice cream

-Please chose 3 flavours.

ALLERGENS

C Celerv Cr Crustaceans E Eggs F Fish Gr Gluten Rye Gb Gluten: Barley Gy Gluten: Yeast Gw Gluten: Wheat Lu Lupin Mi Milk Na Nuts: Almond

Nh Nuts: Hazelnuts Nps Nuts: Pistachio Npn Nuts: Pine Nuts Npe Nuts: Peanut MCN May Contain Nuts Nc Nuts: Cashew

Nw Nuts: Walnuts

Mo Molluscs Mu Mustard Sd Sulpher Dioxide Se Seseme So Soy

*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.

DESERT COCKTAILS

Strawberry Field

14.00

Absolut Mango, Cacao Liqueur, Strawberry Puree, Lemon Juice, Egg White, Chocolate Bitters - E

14.50 Heartbreaker

Kraken Dark Rum, Disaronno, Cranberry Juice, Raspberry Puree, Lime Juice, Egg White - Na, E

PB&J Manhattan 14.50

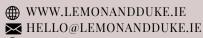
Jameson Black Barrel, Peanut Butter Whiskey, Chambord, Strawberry Liqueur, Chocolate Bitters

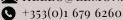
OUR SUPPLIERS

O'Mahony Meats Wrights of Marino Sysco La Rouse

All of our meat is Irish Origin!









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

Smoked Salmon and Avocado Salad

Mixed leaves, smoked salmon, avocado, sliced cucumber, lemon dressing, blueberries & roast pistachio

F, Mu, Np

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Chicken Wings

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Hoisin: Mi, Mu, Se, So, E Louisiana: Mi, So, Mu, E

Caesar Salad

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

Gw, Mi, Mu, E

Add: - Basil chicken and crispy pancetta - Falafel (So, Sd)

Quinoa & Broccoli Salad

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

Nw, So, Se

Add: - Basil chicken - Falafel (So, Sd)

MAINS

Open Chicken Katsu Sandwich

Served on whole wheat ciabatta, baby gem, tomato relish, coronation aioli.

Gw, Mi, Se, So, E, Mu

Lemon & Duke Prime Irish Beef Burger

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

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

Glazed Baked Ham & Cheese Sambo

Sourdough bread, slow cooked roast ham, white cabbage salad, Dubliner cheese, red onion, honey & mustard mayo

E, Gw, Mu, Mi, Sd

Aubergine and Courgette Sandwich

Toasted sourdough, rocket, grilled aubergine, pickled courgette, tomato relish, black bean hummus

Gw, Se, So, Ce

Fish & 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, Mu

Mexican Burger

Grilled maple chipotle chicken, guacamole, Pico de Gallo, chipotle mayo, Dubliner cheese, burger bap

Gw, Mi, E, Mu, So





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DESSERTS

Vegan Banana Cheesecake

VEGAN

Baked banana cheesecake, served with vibrant berry compote, vegan vanilla ice cream and fresh berries

Gw

Homemade Vanilla Cheesecake

Baked Vanilla Cheesecake, served with berry compote

E, Gw, Mi

Selection of Ice Cream

Strawberry, vanilla, chocolate, salted caramel

MI, So, Gw

Vegan Vanilla ice cream

-Please chose 3 flavours.

ALLERGENS

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

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