

LEMON & DUKE

A LA CARTE

Mon to Sun 16.30 - 21

Homemade Soup of the Day 7

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

Mi, Gw

Chicken Wings 12.50 | 14.50

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 10 | 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

Quinoa & Broccoli Salad 10 | 12

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

Nw, So, Se

Add: - Basil chicken - €4

- Falafel (So, Sd) - €4



Gambas in a Chilli and Garlic Oil 14

Sauteed gambas flambeed in a traditional Irish brandy, chilli and garlic oil infusion, parsley butter, toasted sourdough bread

F, Cr, Mi, G

Smoked Salmon and Avocado Salad 14

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

F, Mu, Np

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

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 11 | 13.50

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

Mi, Nw, Gw

Add: - Smoked Salmon (F) - €5

Dry Aged Hereford Rib Eye 10oz 34.50

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

Gw, Mi, So, E

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

Fish & Chips 19.50

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

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

Chicken Supreme 25

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

Mi, Ce, Sd

Seafood Tagliatelle 24

Red prawns, mussels, squid, garlic butter, prawn bisque, cherry tomatoes, chorizo, tagliatelle, sugo basil sauce and fresh chopped parsley

Gw, Mi, Ce, F, Sd, Mo, Cr, E

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



Lemon and Duke Vegan Risotto 19

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

Ce, Sd,



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, 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 23.50

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

F, Mi, Cr, Ce, Sd, Mo

Chicken Parmigiana 22.50

Breaded buttermilk chicken, sugo basil sauce, garlic & butter tagliatelle, mozzarella, fresh chopped parsley

Gw, Mi, E, Ce, Sd

Bangers & Mash 19

Pork & leek sausages, creamy mash potatoes, roast onion gravy and crispy fried onions

Mi, Gw, Sd, Ce, So

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

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SIDES

Twice-cooked Chunky Chips 6

Served with garlic aioli
E, Mu, So

Skinny Fries 6

Served with garlic aioli
E, Mu, So

Buttered Summer Greens 6.50

Mi

Sweet Potato Fries 7

Served with sriracha aioli
E, Mu, So

Loaded Truffle Chips 8

Chunky chips served with Parmesan cheese, truffle aioli
E, Mi So

Beer Battered Onion Rings 7

Served with garlic aioli
E, Gw, Mi, Mu

Creamy Mash Potatoes 6.50

Mi

DESSERTS

Warm Apple Crumble Tartlet 8

Served with vibrant berry compote and vanilla ice cream

Mi, E, Gw, Sd

Vegan Banana Cheesecake 8

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



Gw

Homemade Vanilla Cheesecake 8

Baked Vanilla Cheesecake, served with berry compote

E, Gw, Mi

Selection of Ice Cream 6.50

Strawberry, vanilla, chocolate, salted caramel

Mi, So, Gw

-Please choose 3 flavours.

ALLERGENS

Ce 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	

DESERT 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



ALL OUR FOOD IS COOKED

Fresh to order!

Some dishes may take up to 25 minutes during peak times

OUR SUPPLIERS

Doyles Meats
Wrights of Marino
Sysco
Keelings

All of our meat is Irish Origin!