

LEMON & DUKE

A LA CARTE

Homemade Soup of the Day 6

Hearty homemade soup served with buttermilk soda bread

Gr, Gw, Mi

Chicken Wings 9 | 12.5

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

Hoisin: Nc, Gw, Mi, Se, E

Louisiana: Mi, Se, So, Mu, E

Caesar Salad 10

Baby gem, parmesan shavings, light rye croutons and creamy yoghurt caesar dressing

Add falafel OR marinated chicken and bacon +3.00

Gw, Gr, Gy, Mi, F, E

Superfood Salad 11

Loaded with quinoa, roasted butternut squash, roasted veg, mixed leaves and topped with a balsamic and date dressing

Add falafel (Gw) OR marinated chicken +3.00

Blackberry & Apple Cured Atlantic 9 | 12.5

Salmon

Pickled carrot salad, sesame crisp, pink peppercorn gel, lumpfish caviar

F, Se

Arancini Stuffed with Mozzarella 12 | 16

Served with a homemade arrabbiata sauce, topped with parmesan shavings and a mixed leaf salad with a basil pesto dressing

Gw, Mi, E

Fivemiletown Goats Cheese Salad 12

Mixed leaves, pearl couscous, pickled beetroot, poached pears, pomegranate served with a honey and truffle vinaigrette and topped with candied walnuts

Mi, Nw, Gw

Falafel & Vegeterian Gyoza 12.5

Served with side salad and homemade chilli sauce

Gw

Pan Seared Filet of Salmon 23

Served with gratin potatoes, buttered asparagus and a creamy saffron butter sauce

Mi, F

10oz Aged Angus Striploin of Beef 28

20 day aged striploin of Irish Angus Beef, served with cauliflower puree, tarragon mash, buttered tenderstem broccoli, star anise roasted carrot and béarnaise butter

Mi

Fish & Chips 17

Tempura of Cod with pea mint puree, twice cooked chunky chips served with homemade tartar sauce

E, Mi, Gw, F

Chicken Supreme 23

Roasted breast of chicken, wrapped in parma ham, served with a sweet potato puree, gratin potatoes, green beans with black onion seeds and creamy morel mushroom sauce

Mi

Mushroom Quinoa Veggie Burger 14

Served on a rosemary bap with baby gem lettuce vine ripened tomato, vegan cheddar cheese, vegan sriracha aioli. Served with sweet potato chips

Gw

Lemon and Duke Prime Irish Beef Burger 16

Our signature mouth-watering prime Irish beef burger served on black seed chipotle brioche bap with Dubliner cheese, red onion, tomato relish, pickled gherkins, baby gem and crispy bacon. Served with chunky chips and pepper sauce

Gw, Se, E, Mi

Roast Confit of Duck Leg 23

Succulent confit of duck, served with truffle mash, glazed baby carrots, Jerusalem artichoke puree and a rich veal jus

Mi

Rigatoni Vegan Pasta 18

Garden peas, roasted butternut squash, asparagus, arrabbiata sauce, topped with shaved vegan parmesan

Gw

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A L A C A R T E

SIDES

Twice-cooked Chunky Chips	4
Served with garlic aioli	
Skinny Fries	4
Served with garlic aioli	
Buttered Tenderstem Broccoli	4.50
E	
Sweet Potato Fries	5
Served with sriracha aioli	
E	
Loaded Skinny Chips	5
Loaded with cheese. Served with garlic aioli	
E, Mi	
Parmesan Mash Potato	4.50
Mi	
Beer Battered Onion Rings	5
Served with garlic aioli	
E, GW, MI	

DESSERT

Dark Chocolate Fondant	7
Served with vibrant raspberry coulis and Boulabane vanilla ice cream	
Mi, E, Gw	
Pina Colada Tart-Pineapple Coconut Mousse	7
Served alongside a pineapple, passionfruit and coconut mousse paired with refreshing raspberry sorbet and fresh raspberry	
NC, NW	
Chocolate Profiteroles	7
Filled with creme patissiere and pistachio crumb	
Mi, E, Np	
Selection of Ice Cream	5.50
Strawberry, vanilla, chocolate	
MI, GL, SO	

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



HOST YOUR PARTY OR EVENT AT L&D

We cater for a range of events from casual after work get togethers, annual Christmas parties, Cocktail & Gin classes, and even special wedding celebrations! Situated just off Grafton Street, right in the heart of the city, Lemon & Duke is easily accessible and a great spot for food and drinks. From our finger food receptions to set lunch and dinner menus, our team will create the perfect event for you!

If you need something a little more private, our 'Snug' is perfect for you! It caters for up to 50 people for a finger food and drinks reception as a mixture of seating and standing space. Equipped with its own bar space and right next to our smoking area, it's ideal for private events. The 'Snug' can be reserved exclusively with a hire fee in place.

For more information please enquire by email at hello@lemonandduke.ie



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

