

ANGELINA'S

Set Dinner

Menu



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3 COURSES | 71

STARTERS

Crab Flatbread +5.5

Romesco, Marinated Red Pepper (1a,3a,5a,7,8,13)

Beetroot & Radicchio Salad

Whipped St Tola, Hazelnut Dressing (3a,4,13)

Green Asparagus

Sauce Gribiche, Crispy Chicken Skin,
Salsa Verde (1a,3d,4,7,13)

Iberico Ham Croquettes

Sun Dried Tomato, Relish (1a,4,7,13)

MAINS

Roast Cod

White Asparagus, Taramasalata, Dashi
Butter Sauce, Crispy Leek (4,6,8,13)

Pan Fried Gnocchi

Wild Garlic Pesto, Pecorino Sardo, Hen
of the Woods Mushrooms (1a,4,13)

Roast Chicken Supreme

Peas à la Française & Burnt
Spring Onion Salsa (4,13)

Short Rib Ragù

Truffle Salsa, Cáis na Tíre,
Pappardelle (1a,4,9,13)

Pepperoni Pizza (1a,4)

Margherita Pizza (1a,4)

10oz Striploin +12

Chips, Rocket & Pickled Shallot Salad,
Pepper Sauce (4,13)

SIDES +6.5

Chips

Roast Garlic Mayo (4,7,12)

Champ Mash (4)

Buttered Tenderstem Broccoli

Chilli Crack (1a,10,11,13)

Baby Gem

Green Bean, Cáis na Tíre & Velvet Cloud Salad (4,13)

DESSERTS

Rhubarb & Almond Cake

Whipped Vanilla Mascarpone,
Strawberry Sorbet (3a,4,7,13) -GF

Sticky Toffee Pudding

Rum & Raisin Ice-Cream,
Crushed Pecans (1a,3d,4,7)

Chocolate Mousse

Crispy Filo, Espresso Ice Cream,
Chocolate Crumb (1a,4,7,13)

Angelina's Cheese Plate

Black Irish Butter, Grapes,
Crackers (1a,4,13)

Discretionary 12.5% Service Charge will be applied to bookings of 5 or more. | **All Beef is 100% of Irish origin.**

Allergens

1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E Brazil, F-Pistachio, G Macadamia, H-Walnut) 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp) 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin. **V-Vegan, VG-Vegetarian, GF-Gluten Free**

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