

ANGELINA'S

# Set Lunch

Menu



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THREE COURSE 55 | TWO COURSE 45

## STARTERS

Smoked Anchovy &  
Ricotta on Toast (1a,4,8,13)

Cauliflower Soup  
Caper & Raisin Dressing (4,9,13)

Garlic & Chilli Mussels  
Charred Sourdough (1a,4,6)

Beetroot & Radicchio Salad  
Whipped St Tola, Hazelnut Dressing (3a,4,13)

## MAINS

Roast Chicken Supreme  
Crispy Chicken Skin Mash,  
Coq au Vin Garnish (1a,4,7,13)

Fish of the Day  
Crushed Potato, Broccoli,  
Cider Butter Sauce (4,8,12,13)

Margherita Pizza  
(1a,4)

Hokkaido Pumpkin Risotto  
Taleggio, Sage, Hen of  
the Woods (4,13)

8oz Striploin **+10**  
Chips, Rocket & Pickled Shallot Salad,  
Pepper Sauce (4,13)

Pepperoni Pizza  
(1a,4)

## SIDES +6.5

Chips  
Roast Garlic Mayo (4,7,12)

Charred Cabbage  
Nduja Crumb

Buttered Greens  
Feta

Bitter Leaf Salad  
Chardonnay Dressing

## DESSERTS

Rhubarb & Almond Cake  
Whipped Vanilla Mascarpone,  
Rhubarb Sorbet (3a,4,7,13)

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)

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 E-All Irish Beef, 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin. **V-Vegan, GF-Gluten Free**

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