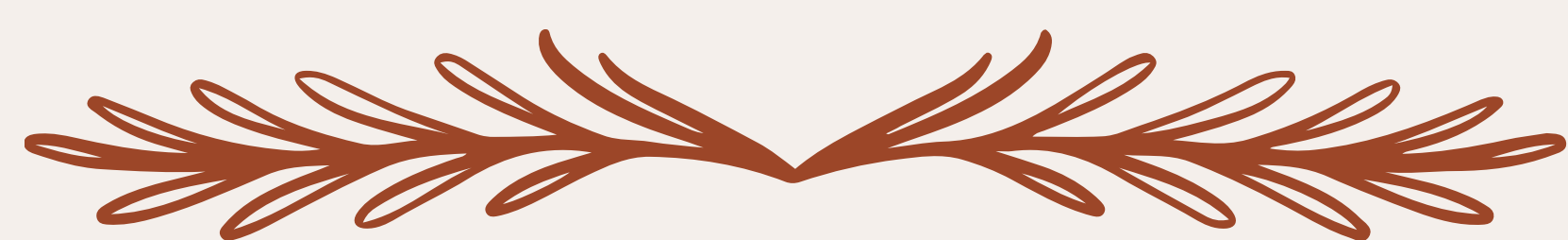
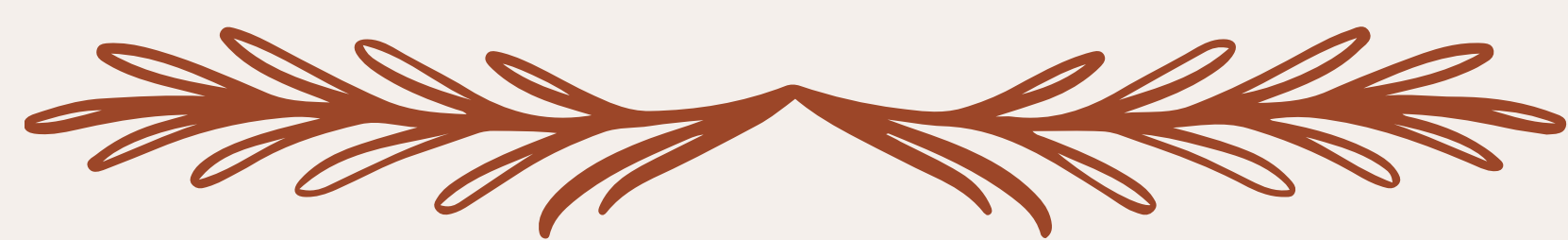


ANGELINA'S



Happy
Graduation

CLASS OF 2026



AVAILABLE
LUNCH & DINNER

Graduation

Menu

3 COURSES | 71 PER PERSON

S T A R T E R S

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)

M A I N S

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)

S I D E S +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)

D E S S E R T S

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**

ANGELINA'S