ANGELINA'S

Set Dinner

Menu



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3 COURSES | 75 PER PERSON

STARTERS

Olive oil focaccia, Aged balsamic and extra virgin olive oil (1a,13)

Burrata
Caponata, Pine Nuts, Croutons (1a,4,13)

Soup of the day
Sourdough Toast (1a,4,10,13)

Soy-Glazed King Oyster Mushroom
Pepperonata (10,13) V, GF

Ham Hock Croquettes
Yoghurt Mustard Sauce (1a,4,7,9,12,13)

MAINS

10 oz Rib-Eye Steak *+12*
Chips, Portobello Mushroom, Caramelised Onion, Peppercorn Sauce (1a,4,10,13)

Roasted Crown Prince Squash
Smoked Almond Vinaigrette, Spicy Broccoli Rabe, Crispy Sage (3a,13) V, GF

Chicken Supreme
Mascarpone Polenta Cake, Tenderstem Broccoli, Hazelnut, Chicken Jus (3b,4,9,13)

Cod
Fennel, Roasted Jerusalem Artichoke, Mussels Sauce (1a,4,6,8,10,13)

PIZZAS

All pizzas available on a gluten-free base – just ask your server!

Margherita
Tomato sauce, mozzarella, basil (1a,4)

Pepperoni
Tomato sauce, mozzarella, pepperoni (1a,4)

SIDES

Hispi Cabbage | 6.50
Mustard Dressing, Crispy Onion (1a,12,13)
V, GF option available

Side Salad Leaves | 6.50
Balsamic Dressing, Shaved Parmesan (4,13)

Potato Gratin | 7.50
(4,13)

Creamy Mashed Potato | 6.50
(4)

Chips | 6.50
(1a,4,12,13)

DESSERTS

Brownie
Vanilla Ice Cream (1a,4,7)

Chocolate & Vanilla Cream
(10) V, GF

Selection of Ice Cream
(4) GF

Tiramisu
(1a,4,7,13)

To Finish

Cocoa Dusted Milk Caramel Truffle (4,10)

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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