



LEMUEL'S

FOOD MENU (11AM – LATE)

SOUPS

Celeriac soup €9.00

Hazelnut & truffle oil

Wild mushroom soup €9.00

Tarragon Cream

Prawn & avocado cocktail... €13.50

Spicy cocktail sauce

Smoked mackerel pâté €10.00

Gooseberries chutney and grilled Ciabatta

Chorizo & mozzarella stuffed arancini €9.50

Chilli and tomato salsa

SANDWICHES

Lobster roll €15.00

Soft roll, crispy iceberg lettuce, lemon & dill aioli

Smoked Irish salmon sandwich..... €13.00

Homemade Guinness bread, basil and capers cream cheese

Mini sandwich taster plate..... €12.00

Free range egg bound with chive truffle aioli on brioche bread

Glen of Aherlow ham, wholegrain mustard butter on sourdough bread

Smoked Irish Salmon, basil and capers crème on homemade Guinness bread

Organic cucumber, sun-dried tomato cream cheese on rye bread

Open pulled beef sandwich..... €13.00

Grilled ciabatta, beetroot & horseradish dressing, crispy onions

SIDES

€5.50

Truffle and parmesan fries / Mixed salad / Sweet potato fries

For those with special dietary requirements or allergies who may wish to know more about ingredients used, please ask a member of the team.



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SNACKS

- Pork scratchings..... €3.80
- Marinated mixed olives..... €5.00
- Roasted honey & sea salt cashew nuts.. €3.80

OYSTERS

Selection of Carlingford oysters dressed with
Bloody Mary, Ponzu & Chives
or Mirin & Sesame

- Dozen €28.00
- Half dozen €14.00
- Each €2.50

SHARING PLATES

- Bread & Dips** €8.50
Grilled Ciabatta, caramelized onion and hummus dip, sweet corn dip, chilli and tomato salsa
- Vegetarian Antipasto** €15.00
Selection of grilled, marinated vegetables, tartare sauce
- Sheridan's Cheese Selection** €18.00
Homemade relish, coarse flour crackers
- Charcuterie Plate** €18.50
Selection of cooked, dry-cured meats

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SWEET PLATES

Lemuel's Mojito Panna Cotta €9.00
Light lime sponge, virgin mojito gel and rum jelly

Pistachio cake €9.00
Orange curd & fresh orange segments

CAFÉ OR THÉ GOURMAND

Your choice of a hot beverage with our selection of three mini treats

€10.00

Fresh cut seasonal fruit & berry platter €9.00
Yogurt and granola

Selection of macaroons..... €10.00

Like a Piña Colada €9.00
Coconut mousse, pineapple & star anise compote, speculoos

Selection of cookie sandwiches €9.00
Dark Chocolate Chips / Oatmeal and raisins / Peanut Butter

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