

ANGELINA'S

Set Dinner

STARTERS

Iberico Ham Flatbread, Garlic Butter, Cais Na Tire (1a,4,13)

Marinated Heirloom Beetroot Salad, Velvet Cloud, Honey Caraway Dressing (4,13)

Salted Cod Croquettes, Romesco, Marinated Red Pepper (1a,3a,4,7,8,13)

Chicken Liver Parfait, Rum & Raisin Onion Chutney, Sourdough (1a,4,7,13)

Cured & Torched Seabream, Smoked Almond, Chilli Ponzu (1a,3a,4,8,10,11,13)

MAINS

Glazed Shortrib, Carrot & Star Anise, Champ Mash (4,9,13)

BBQ Chicken Thighs, Orzo Milanese (1a, 4,7, 9,13)

Pan Roast Halibut, Smoked Mussel Chowder, Brown Butter Leeks (4,6,8,9,12,13)

Roast Celeriac, Black Garlic & Pearl Barley Risotto, Onion Crumb (1a,1e,13)

10oz Rib Eye, Watercress And Shallot Salad, Chips, Pepper Sauce (4,9,13) +€12

DESSERTS

Angelina's Cheese Plate, Black Irish Butter, Grapes, Crackers (1a, 4,13)

Lemon Posset, Poached Blueberries, Gin & Tonic Mousse, Brown Butter Crumble (1a,4,13)

Dark Chocolate Mousse, Chocolate Crumble, Olive Oil, Sea Salt (1a,4,7)

Sticky Toffee Date Pudding, Salted Peanuts, Vanilla Ice Cream (1a,4,7)

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SNACKS

- Angelina's Gilda Pintxo (8,13) **PP** €3.50
- Carlingford Oysters, Chilli Crack, Mignonette, Apple Granita (6,13) **PP** €3.50
- Salted Cod Croquettes, Preserved Lemon Mayo (1a,4,7,8,13) **PP** €3.50
- Chopped Mackerel Tart, Furikake (1a, 8,10,11,13) **PP** €3.50
- Bacon & Cabbage Arancini, Tomato Relish (1a,4,7,12,13) **PP** €3.50
- Irish Smoked Salmon, Lemon & Dill Mascarpone, Crispy Capers (4,8) **PP** €3.50
- Roast Squash Lollipop, Stracciatella, Aged Balsamic (4,13) **PP** €3.50
- Nocarella Olives Marinated In Chilli, Orange, Oregano (3a,13) **€** €3.50
- Crispy Chicken Skin, Truffle Cream (4,13) **€** €3.50

PP ,Price per piece per person, **€** ,Price per bowl (serves 1-3 to share)

BREAD & DIPS

Focaccia, Flatbreads, Sourdough (1a)

€10 - Select 3

- Beetroot Hummus, Burnt Honey & Caraway (10,11,13)
- Taramosalata, Fennel Jam, Furikake (1a, 4,7,8,11,13)
- Baba Ghanoush, Velvet Cloud, Pickled Red Onion (4,11,13)
- Romesco, Marinated Red Pepper (1a,3a,4,13)
- Hegarty's Mousse, Black Garlic (4,7,13)
- Truffle Tzatziki (4,13)

Discretionary 12.5% Service Charge Will Be Applied To Bookings Of 5 Or More.

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