

# ANGELINA'S

## Set Dinner

### STARTERS

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

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

Iberico Ham Croquettes, Tomato Relish (1a,4,7,8,13)

Ham Hock & Black Pudding Terrine, Rum And Raisin Onion Chutney, Sourdough (1a,4,7,13)

Crab Salad, Pickled Cucumber, Toast (1a,3a,4,8,10,11,13) +6

### MAINS

Shortrib Rigatoni, King Oyster Mushroom, Pangratato (4,9,13)

Bbq Chicken Supreme, Orzo Milanese (1a,4,7,9,13)

Pan Roast Cod, Warm Tartare Sauce, Baby Potato, Broccoli (4,6,8,9,12,13)

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

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

Margherita Pizza (1a,4)

Pepperoni Pizza (1a,4)

### DESSERTS

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

Strawberry Cheesecake, Wexford Strawberry Ice Cream, Ginger Crumbs (1a,4)

Chocolate & Cherry Pot, Cherry Sorbet (1a,4,7,13)

Vegan Tiramisu (1a,10)

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)

**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**

Discretionary 12.5% Service Charge will be applied to bookings of 5 or more.

**All Beef is 100 % of Irish origin**