

ANGELINA'S

Set Menu

Welcome bubbles to start

STARTERS

Tuna Crudo Tostada, Avocado, Blood Orange, Fennel, Chilli Ponzu (8,10,13)

Crab Flatbread, Romesco, Marinated Red Pepper (1a,3a,5a,7,8,13) €5

Chicken Liver Parfait, Cherry Gel, Pickled Apple, Toasted Pecan, Sourdough (1a,3d,4,7,13)

Beetroot & Radicchio Salad, Whipped Dublin Goats' Cheese, Hazelnut Dressing (3a,4,13)

Garlic & Chilli Mussels, Charred Sourdough (1a,4,6)

MAINS

Baked Cod, Crushed Artichoke, Buttered Hispi, Goatsbridge Trout Roe, Mussel Sauce (4,6,8,13)

Hokkaido Pumpkin Risotto, Taleggio, Sage, Hen of the Woods (4,13)

Roast Chicken Supreme, Crispy Chicken Skin Mash, Coq au Vin Garnish (4,13)

Charred Courgette, Preserved Lemon & Chilli Bean Stew, Roasted Garlic (3a,13)

10oz striploin, chips, Rocket & Pickled Shallot Salad, Pepper Sauce (4,13) €10

Pizzas available — see back of menu

SIDES

Chips, Roast Garlic Mayo (4,7,12) €6

Colcannon (4) €6

Glazed Carrots, Carrot Top Salsa Verde (4,13) €6

Baby Gem, Green Bean, Cáis na Tíre & Velvet Cloud Salad (4,13) €6

DESSERTS

Rhubarb & Almond Cake, Whipped Vanilla Mascarpone, Rhubarb Sorbet (3a,4,7,13)

Chocolate Ganache, Espresso Ice Cream, Chocolate Crumb (1a,4,7,13)

Sticky Toffee Pudding, Rum & Raisin Ice Cream, Crushed Pecans (1a,3d,4,7,13)

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

To Finish, Petit four, 70% chocolate truffles (4)



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PIZZAS

All pizzas available on a gluten-free base. Just ask your server

Margherita Pizza (1a,4)

Pepperoni Pizza (1a,4)

Nduja Pizza, Roast Garlic & Hot Honey, Tomato Base (1a,4)

Maitake Mushroom Pizza, Truffle & Cais Na Tire, White Base (1a,4,13)

Roast Onion Pizza, Cashel Blue, Pistachio, White Base (1a,3f,4)

Roast Chicken Pizza, Bacon & Sweetcorn, Tomato Base (1a,4)

3 COURSE €75 PER PERSON

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