

Monday

SUPPER CLUB

May, 2026

Pair each dish with a glass chosen by our sommelier - available as an add-on.

STARTERS

Burnt Onion & Cáis na Tíre Tortellini, Onion Broth, Pickled Shallot *(1a,7,4,13)*

Adega Ponte de Lima, Vinho Verde, Portugal 2023, Loureiro 9

Salt-Baked Celeriac, Stracciatella, Hazelnut Dressing *(4,3b,9)*

Roche de Bellene, Burgundy, France 2023, Chardonnay 11

MAINS

Slow-Cooked & Rolled Lamb Shoulder, Peas, Broad Beans,
Lemon & Herb Velvet Cloud *(4,13)*

Louis Latour Valmoissine, Burgundy, France, 2024, Pinot Noir, 11

Pan-Fried Hake, Preserved Lemon Crushed Potatoes, Dashi
Beurre Blanc *(4,8,10,13)*

Kripia Terre di Chieti IGP, Abruzzo, Italy 2024, Pecorino 9

DESSERTS

Vanilla Parfait, Poached Rhubarb, Rhubarb Sorbet, Meringue *(4,7,13)*

Vini Stocco Prosecco, Friuli, Italy NV, Glera, 10

ANGELINA'S

MAY

“When the wild garlic comes, the good times roll” - Daniel Hannigan

3 Course Set Menu | 39 Per Person
2 Course Set Menu | 32 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

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