

THE PEMBROKE

DINNER

STARTERS

- Levain Bread**, *Salted Butter, Chives* GL, MI 8
- Chilled Corn Soup**, *Rosemary, Lemon Verbena Oil, Robiola Cheese* MI, SO 16
- Burrata**, *Tomato Jam, Charred Avocado, Riviera Olives, Arugula* MI 25
- Beef Carpaccio** GL, EG, FI, MI 27
Rump Steak, Chile Oil, Smoked Anchovy Aioli, Parmesan, Pickles, Grilled Bread
- Chilled Seafood Platter** CR, MI 65
Shrimp, Crab Claws, EC Oysters, Marinated Salad, Traditional Sauce
- Stone Fruit**, *Beets, Stracciatella, Fine' Herbs, House Vinaigrette* MI 18
- Bangs Island Mussels**, *Herb Butter, Fish Brodo, Fresno Chiles, Garlic Sourdough* GL, MI, MO, FI 24
- Grilled Octopus**, *Crushed Potatoes, Olive Salsa Verde, Burnt Chile Oil, Charred Lemon* MO 30

FARM FRESH SALADS

- Wedge Salad** EG, MI 22
Iceberg Lettuce, Bacon Jam, Tomato Sotto, Cured Eggs, Pickled Onions, Herb Blue Cheese Dressing
- Kale Caesar Salad** GL, EG, FI, MI 24
Kale, Fennel, Brussels Sprouts, Radishes, Parmesan Crumb, Parmesan Dressing
Add Chicken +11, Shrimp +14, Salmon +15, Steak +18

HOMEMADE PASTAS

- Lamb Bolognese**, *Rigatoni Pasta, Sheeps Milk Ricotta, Sherry, Chives, Parmesan* GL, MI, MO 34
- Vodka Pasta**, *Conchiglie, Ricotta Di Bufula, Parmesan, Basil* GL, MI, MO 26
- Pesto Genovese**, *Trofie Pasta, Burrata, Toasted Pine Nuts, Garlic Chips, Parmesan* GL, MI, NU, MO 26
- Squid Ink Bucatini**, *Clams, Fresno Chile, Anchovy Butter, Lemon* GL, FI, MI, MO 28

ENTRÉES

- Local Rockfish**, *Green Romesco, Pickled Ramps* FI, NU 42
- Swordfish**, *Peperonata, Arugula, Charred Lemon* FI 45
- Local Fluke**, *Tempura, Tomato Butter, Chile Crunch, Pickles* FI, GL, MI, NU 47
- Pork Chop**, *Grilled Peach, Torpedo Onion, Preserved Cherry* 36
- Filet**, *House Steak Sauce, Jimmy Nardello Peppers, Fried Rosemary, Confit Garlic* MI 50

SIDES

- Mushroom Sotto**, *House Vinaigrette, Soft Herbs* 10
- Brussels Sprouts**, *Red Grapes, Lemon Vinaigrette, Mint* 10
- Crispy Potato**, *Garlic Oil, Chile, Parmesan* MI 10
- Seasoned Fries** GL 10
- Truffle Fries** GL, MI 15

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V Vegetarian | VE Vegan | NGCI Non-Gluten Containing Ingredient

If you or any member of your party has a food allergy, please inform a member of our team and request a copy of our allergen menu. While we take great care to avoid cross-contamination, we cannot guarantee that any dish is completely allergen-free. Where possible, we work with local suppliers and focus on responsible and ethical sourcing.

Please note an automatic 20% service charge will be applied to parties of six or more. All prices include VAT.

THE DOYLE COLLECTION

LONDON • DUBLIN • WASHINGTON DC • CORK • BRISTOL