

THE PEMBROKE

DINNER

STARTERS

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

FARM FRESH SALADS

- Wedge Salad** EG, MI 24
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** GL, MI, MO 34
Rigatoni Pasta, Ricotta, Sherry, Chives, Parmesan
- Vodka Pasta** GL, MI, MO 26
Conchiglie, Ricotta Di Bufala, Parmesan, Basil
- Pesto Genovese** GL, MI, NU, MO 26
Trofie Pasta, Burrata, Toasted Pine Nuts, Garlic Chips, Parmesan
- Squid Ink Bucatini** GL, FI, MI, MO 28
Clams, Fresno Chile, Anchovy Butter, Lemon

ENTRÉES

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

SIDES

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