

THE PEMBROKE

LUNCH

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
- 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
- Superfood Salad** 24
Mixed Greens, Pea Leaves, Baby Kale, Sweet Potato, Blueberry, Cucumber, Radish, Tomato, Sunflower Seeds, Red Wine Vinaigrette
- 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

ENTRÉES

- Crispy Shrimp Po' Boy** CR, EG, GL 24
Shredded Cabbage, Sliced Tomato, Garlic Aioli, Ciabatta Bread
- Smash Burger** EG, GL, MI, SE 28
Dry-Aged Patties, Burger Sauce, B&B Pickles, American Cheese, Seasoned Crispy Fries, Brioche Bun
- Irish Club** EG, GL, MI 24
Grilled Chicken Breast, Soft-Boiled Eggs, Tomato, Applewood Smoked Bacon, Avocado, Gem Lettuce, Sourdough Bread
- Dupont Hero** GL, MI, NU 24
Ham, Spicy Salami, Mortadella with Pistachio, Provolone, Giardiniera, House-Made Chips, Focaccia
- Vodka Pasta** GL, MI 26
Conchiglie Pasta, Sheeps Milk Ricotta, Parmesan, Basil Crumb
- Pesto Genovese** GL, MI, NU 26
Trofie Pasta, Burrata, Toasted Pine Nuts, Garlic Chips, Parmesan
- Lamb Bolognese** GL, MI 34
Rigatoni Pasta, Sheeps Milk Ricotta, Sherry Vinegar, Chives, Parmesan
- Skin-On Salmon** FI, GL 36
Charred Salmon, Fregola Pasta, Tomato Sotto, Olive Salsa Verde
- Steak Frites** MI 38
Hanger Steak, Steak Sauce, Fries, Petite Salad

SIDES

- Fries**, Salt | Seasoned | Sweet Potato 10 | Truffle 15
- Crispy Potatoes**, Garlic Aioli, Pecorino, Fried Rosemary 14
- Brussels Sprouts**, Red Grapes, Lemon Vinaigrette, Mint 10

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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