

THE PEMBROKE

LUNCH

STARTERS

- Levain Bread** GL, MI *Salted Butter, Chives* 8
- Chilled Corn Soup** MI, SO *Rosemary, Lemon Verbena Oil, Robiola Cheese* 16
- Burrata** MI *Tomato Jam, Charred Avocado, Riviera Olives, Arugula* 25
- Grilled Octopus** MO *Crushed Potatoes, Olive Salsa Verde, Burnt Chile Oil, Charred Lemon* 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** *Mixed Greens, Pea Leaves, Baby Kale, Sweet Potatoes, Blueberries, Cucumbers
Radishes, Tomatoes, Sunflower Seeds, Red Wine Vinaigrette* 24
- Kale Caesar Salad** GL, EG, FI, MI *Kale, Fennel, Brussels Sprouts, Radishes, Parmesan Crumb,
Parmesan Dressing* 24

ENTRÉES

- Crispy Shrimp Po' Boy** CR, EG, GL 24
Shredded Cabbage, Sliced Tomatoes, 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, Sheep's Milk Ricotta, Sherry, 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

THE PEMBROKE

LUNCH

CE Celery | GL Gluten | CR Crustaceans | EG Eggs | FI Fish | LU Lupin | MI Milk
MO Molluscs | MU Mustard | NU Tree Nuts | PN Peanuts | SE Sesame | SO Soya | SU Sulphites

If you or any member of your party has a food allergy, please inform a member of our team. 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