



LUNCH MENU

SNACKS

CRISPY CHICKEN | RANCH DRESSING | PICKLES 7

PIGS IN BLANKET | MUSTARD AIOLI 7

FISH CROQUETTAS | SMOKED EELI PRESERVED LEMON 6

LIVER PATE | BLACK GARLIC | GRILLED BRIOCHE 6

GOAT CHEESE TARTI PICKLED WALNUT 6

TO SHARE

CHARCUTERIE BOARD 23

Selection of Iberian and Italian cured meats
(served with local bread, crackers, homemade pickles)

Or

CHEESE BOARD 25

Selection of French and Italian cheeses
(served with local bread, crackers, homemade chutney)

TO FOLLOW

SALAD 16

Chicken | couscous | pickled onions |
summer herbs

RISOTTO 16

Tomato fondue | local pecorino | basil

LASAGNA BIANCA 18

Pork | bacon | sausage meat | nduja

LURE BURGER 18

crispy bacon | mature cheddar | tomato relish | triple
cooked fries

FRESH BAKED FOCACCIA 18

Mortadella | mozzarella di bufola | fennel | pistachio

OR

Smoked salmon | local dried tomatoes | nocerella
olives | feta

TO FINISH

LURE TRIFLE 8

Red fruit | vanilla | mascarpone

DOUBLE CHOCOLATE BROWNIE 8.50

Cookie dough | vanilla ice-cream | hazelnut

DINNER MENU

STARTER

CALAMARI FRITTI Saffron aioli	14.00	CLASSIC BEEF TARTAR Shallots, caper berries, pickled baby cucumber & confit egg yolk (LF)	17.50
GRILLED SMOKED OCTOPUS Herb barley salad & harissa vinaigrette (LF)	14.00	CHICKEN & RABBIT TERRINE Chicken liver pate, pickled vegetables & Barolo reduction (LF)(GF)	13.50
LOCAL RED PRAWN CARPACCIO Ginger & grapefruit gel (GF) (LF)	16.00	BURRATA Orange, grapefruit, fennel, hazelnut & herb oil (VG)	11.75
LENTIL SALAD Lentil, cumin roast butternut squash & fennel (V)	8.50		

PASTA & RISOTTO

HOMEMADE TORTELLACI Scallop & prawn, wilted spinach & prawn bisque	17.50	24.00	CARNAROLI RISOTTO Butternut squash, Taleggio & guanciale	14.50	19.00
TAGLIATELLE Porcini & mixed field mushrooms, Italian sausage, nduja & pine nuts	14.50	19.00	HOME MADE POTATO GNOCCHI Gorgonzola, walnuts & pecorino (VG)	14.50	20.00

MAIN

BEEF FILLET Root vegetable fricasse, braised shallots & thyme jus (GF) (LF)	34.50	STUFFED CHICKEN SUPREME Whole grain mash, crushed carrots & jus (GF)	23.50
DUCK BREAST Carrot puree, dauphinoise, charred apricot & red wine jus (GF)	23.50	PORK BELLY Pork cheek croquette, fennel, puree, apple compote & puffed pork skin (GF)	23.50
		FISH OF THE DAY (GF)	M.P

All mains are served with roast potatoes.

SIDES

Mix Leaf Salad	€3.25
Seasonal Vegetables	€3.25
Mashed Potatoes	€3.25
Fries	€3.25
Truffle Polenta Fries	€3.25

SAUCES

Mushroom & Porcini	2.25
Peppercorn & Whiskey	2.25
Gorgonzola	2.25

Minimum spend on food is €19 p.p

Should you have any specific dietary requirements, kindly advise your server.

GF - Gluten Free . LF - Lactose Free . VG - Vegetarian . V - Vegan