



ROYAL MARINE  
*Easter Lunch*  
MENU

*Starter*

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**Crispy Calamari**

saffran aioli, cucumber and cherry tomato salad 1a,2,3,4,7

**Smoked Irish Salmon**

crème fraiche, and dill salad, pickled red onions and beetroot puree 4,7

**Sweet Potato Chilli and Coconut Soup**

crème fraiche 7,9,12

**Dún Restaurant Classic Caesar**

dressed baby gem, layered with parmesan tuille, cherry tomato focaccia croutons, smoked bacon and marinated anchovy 1a,3,4,6,7,10

*Mains*

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**Char Grilled Lamb Rump**

mint butter crushed baby potatoes, buttered baby vegetables, rosemary jus 7

**Pan Seared Salmon**

champ potato, tender stem broccoli and asparagus, with a shallot, white wine and dill cream sauce 4,7,12

**House Marinated Chicken Supreme**

chili and coriander cream reduction, root vegetable gratin 6,7,12

**Harissa Cauli Steak**

hummus, pomegranate and avocado salad, vegan basil aioli 12

*Desserts*

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**Cherry Clafoutis**

red fruit sorbet 3,7

**Pistachio Opera**

layers of sponge cake, pistachio cream with white chocolate ganache and hints of coffee, accompanied by whiskey sautéed berries 1a,3,7,8g

**Creamy Mango Cheesecake**

crunchy hazelnut base with chocolate sponge 1a,3,7,8a,8b

**Vegan Belgian Chocolate Cheesecake**

blueberry gel and chocolate soil 1a

**€48 PER PERSON**  
*3 course with Tea & Coffee*

