



— MODERN BRASSERIE —

MENU

DINNER



SCAN TO VIEW ONLINE | www.lumidleton.com

Allergen Key

- | | |
|---------------------|------------------|
| 1. Cereal w/ Gluten | 8. Nuts |
| 2. Crustaceans | 9. Celery |
| 3. Eggs | 10. Mustard |
| 4. Fish | 11. Sesame seeds |
| 5. Peanuts | 12. Lupin |
| 6. Soybeans | 13. Molluscs |
| 7. Milk | 14. Sulphides |



Start It Light

Trio Dip

Warm house-made flatbread served with house dips. [1, 11]

€10.90

Honey Baked Brie

Oven-baked brie cheese drizzled with Irish Gin Honey and topped with a slice of orange, chopped pistachio and a sprig of thyme served with toasted crostini. [1, 7, 8]

€14.90

Calamari Fritti

Calamari rings marinated in lemon-pepper seasoning and sweet chili sauce, fried to golden perfection, served with preserved lemon aioli, rocket & pear salad and charred lime. [1, 3, 13]

€13.90

€20.90

(Main Courses)

Butter-Poached Scallops

Flame-kissed King Scallops poached in butter over pea puree and topped with charred corn salsa and crispy onions. [7, 13]

€15.90

Taco del Sol (GF)

Cured king prawns and Spanish chorizo mixed with smoked sweet paprika, spring onions, chili de arbol and fried shallots served in crisp tortilla shells with avocado crema, chipotle mayo, micro herbs and peach jalapeños. [2, 3, 7]

€12.90



Salad & Pasta

Crowned Caesar

Grilled chicken breast, baby gem lettuce, Rosscarbery streaky bacon, bread crumble, Parmesan, crispy onions and LUMI Caesar dressing, finished with micro herbs. [1, 3, 4, 7, 10]

€18.90

Ardsallagh Goat's Cheese & Beetroot

Warm honey-glazed goat's cheese, roasted beetroot, rocket, toasted walnuts, pomegranate, lemon zest, and basil pesto. [7, 8]

€18.90

King Prawn & Scallop Linguine

Pan-seared Atlantic prawns and golden sea scallops tossed with linguine pasta in a garlic, chilli, and white wine tomato sauce, finished with fresh parsley and extra virgin olive oil. [1, 2, 7, 12, 14]

€23.90

Peri Peri King Prawn

Atlantic Prawns tossed with pappardelle pasta in a vibrant housemade peri peri sauce with garlic, red onions, cherry tomatoes and spinach finished with lemon, parmesan and herb-infused extra virgin olive oil. [1, 2,7]

€23.90

Chicken Al Bosco

Grilled marinated chicken and braised mushroom tossed in rich creamy Alfredo sauce and pappardelle pasta with a hint of basil pesto topped with parmesan and lemon zest. [1, 7, 8]

€20.90



Mains

LUMI Gold Risotto (V)

Creamy arborio rice slowly cooked in white wine and saffron - folded with sautéed wild mushrooms, extra virgin olive oil, and finished with aged Parmesan. [7, 12] Add Grilled Chicken €5, Add Prawns €6 [2].

€21.90

Woodland Chicken

Seared chicken supreme stuffed with Rosscarbery black and white pudding served with truffle mash and braised wild mushroom served with a creamy garlic sauce [7, 10]

€24.90

Celtic Featherblade

Slow-braised, cooked until tender in rich Irish stout jus served with creamy mashed potato, root vegetables, shallots, garlic confit and crispy onions. [7, 10]

€29.90

The Fisherman's Catch

Pan-seared Ballycotton Seafood Atlantic Sea Bass, served over silky carrot purée, sautéed baby spinach, crispy baby potatoes, and asparagus, finished with a lemon Beurre Blanc. [4, 7, 12]

€27.90

Harbour Fish & Chips

Golden beer-battered Atlantic Cod with skin-on chips, minted pea purée and Maldon sea salt. [1, 3, 4]

€24.90

Slow-Braised Lamb Ragù

Tender Irish lamb shoulder, slow-cooked for six hours in a rich Napoli sauce with tomatoes, garlic, rosemary, and thyme. Served with creamy mashed potatoes, root vegetables, crispy shallots, aged Parmesan, pomegranate seeds, and fresh parsley. [1, 7, 12]

€26.90

The Prime

8oz. Irish Aged Beef burger with mature Irish cheddar, Rosscarbery streaky rashers, caramelized onions, baby gem lettuce, fresh red onion, tomato , Lumi burger sauce on a toasted butter brioche bun served with, skin-on fries and house sauce. [1, 3, 7, 10]

€22.90

The Chop House Burger

8oz Jim Crowley's Irish dry-aged beef burger, slow-braised pulled beef, mature Irish cheddar, crispy onions, cabbage slaw, baby gem lettuce, tomato and Lumi burger sauce on a toasted butter brioche bun. Served with skin-on fries. [1, 3, 7, 10]

€28.90

Prime Irish Steak

Premium 10oz striploin steak cooked to your preference, topped with herb butter, served with creamy carrot purée, crispy baby potatoes, asparagus, and your choice of sauce: Peppercorn [1, 7], Garlic Cream [1, 7], Béarnaise [3, 7, 12], or Red Wine Jus [12] (GF).

€34.90



Sides

- | | |
|----------------------------|-------|
| • House Fries | €4.90 |
| • Truffle & Parmesan Fries | €6.90 |
| • Garden Salad | €5.90 |
| • Cabbage Slaw | €4.90 |
| • Sweet Potato Fries | €5.90 |
| • Crispy Baby Potatoes | €4.90 |
| • Creamy Mash | €4.90 |
| • Stir-fry Vegetables | €4.90 |



Sauces

- | | |
|----------------------|----|
| • Peppercorn Sauce | €2 |
| • Garlic Cream Sauce | €2 |
| • Béarnaise Sauce | €2 |
| • Red Wine Jus (GF) | €2 |