

Lunch Menu

Small plates

Roasted hokkaido squash soup, ardsallagh goat's cheese, crouton (1a,4,9,13)	11
Salt cod croquettes, tomato, stracciatella (1a,4,7,8)	12
Caprese, buffalo mozzarella, beef tomato, basil (4)	12
Tagliere misto, mortadella, salami, pecorino, olives, crusty bread (1a,3f,4)	12

Pasta

Linguine vongole, chili, white wine, garlic, parsley (1a,4,6,7, 9,13)	17
Pappardelle, Irish venison ragu (1a,4,7,9,13)	19
Casarecce carbonara, guanciale, egg, pecorino (1a,4,7)	16
Penne arrabiata, tomato, garlic, chili, basil (1a,4)	14

Salad

Endive, chicory, orange, burrata, hazelnut (3b,4)	15
Panzanella toscana, stracciatella (1a,4,9,13)	13
Salmon, black rice, sugar snap peas, cucumber (8,11,13)	22
Octopus, potato, rocket, olives, herbs, lemon (4,8)	20

Main

10oz tagliata di manzo, crispy onion, rocket, parmesan, rock potatoes (1a,4,13)	32
Grilled beef burger, pecorino, pancetta, tomato, lettuce, red pepper chutney, fries (1a,4)	18
Hake & chips, mushy pea, tartare sauce (1a,7,8,13)	21
Pollo lardellato, nduja mash potato, wild spinach, jus (4,13)	22

Sides

Fried potatoes, rosemary (1a)	5
Grilled Italian broccoli, mustard vinaigrette, sharp pecorino, bread crumbs (1a,4,12,13)	7
Grilled artichoke, salsa verde, mint (8,13)	7
Fries with rock salt (1a)	5

A service charge of 12.5% will be added to groups of 6 or more people

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4 Milk,

5 Crustaceans (A-Crab, B- Lobster, C-Craysh, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

- We use 100% Irish beef and all other items where possible are sourced locally -

Layla's