

## Dinner Menu

### Small plates

Sourdough bread, whipped parmigiano butter, nduja (1a,4)	8
Salt cod croquettes, tomato, stracciatella (1a,4,7,8)	12
Burrata, endive, chicory, orange, hazelnut (3b,4)	15
Angus beef carpaccio, mustard aioli, crispy poached egg, asparagus (1a,4,7,12,13)	12
Octopus, potato, ricotta di bufala, nduja (4,8)	14

### Pasta & Risotto

Linguine, wild prawns, black garlic, nduja, burrata cream (1a,4,5b,7,9,13)	29
Risotto, leek, taleggio, lemon, walnut pesto (3h,4,9,13)	22
Spaghetti vongole, clams, chili, white wine, garlic, parsley (1a,4,6,7, 9,13)	26
Ravioli, mortadella, lemon, ricotta, basil, pistachio (1a,3f,4,7)	23
Pappardelle, Irish venison ragu (1a,4,7,9,13)	26

### Large Plates

Hake, basil & cauliflower puree, sautéed smoked bacon, chicory, green beans, beurre blanc (4,8,13)	29
Pollo lardellato, nduja mash potato, wild spinach, jus (4,13)	27
Lamb chops, cannellini cream, baba ganoush, pesto trapanese, jus (3a,4,9,10,13)	35
Duck breast in limoncello, celeriac, carrot (4,9,13)	32
8oz fillet steak, crispy polenta, braised borettane onions, jus (1a,4,13)	42

### Sides

Rosemary rock potatoes (1a)	5
Grilled Italian broccoli, mustard vinaigrette, sharp pecorino, bread crumbs (1a,4,12,13)	7
Grilled artichoke, salsa verde, mint (8,13)	7
Nduja mash (4)	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-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, 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**