

Dinner Menu

Small plates

Burrata, endive, chicory, orange, hazelnut (3b,4)	15
Tuna ceviche, trout caviar, red onion, lime, chili, coriander sprout (1a,7,8)	15
Angus beef carpaccio, mustard aioli, crispy poached egg, asparagus (1a,4,7,12,13)	14
Octopus, potato, ricotta di bufala, nduja (4,8)	15
Egg 64, pecorino foam, guanciale croccante, black truffle, crispy focaccia (1a,4,7)	15

Pasta & Risotto

Risotto, basil, mussels escabeche, green beans, herb citrus salad (4,6,13)	26
Linguine, wild prawns, black garlic, nduja, burrata cream (1a,4,5b,7,9,13)	30
Spaghetti vongole, clams, chili, white wine, garlic, parsley (1a,4,6,7, 9,13)	26
Ravioli, wild mushroom, ricotta, sage, butter (1a,3f,4,7)	25
Pappardelle, Irish venison ragu (1a,4,7,9,13)	28

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)	28
Lamb chops, cannellini cream, baba ganoush, pesto trapanese, jus (3a,4,9,10,13)	35
Duck breast in limoncello, celeriac, carrot (4,9,13)	33
8oz fillet steak, crispy polenta, braised borettane onions, jus (1a,4,13)	45

Sides

Rosemary rock potatoes (1a)	6
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
Sourdough bread, whipped parmigiano butter, nduja (1a,4)	8

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