

Small Plates

Sweet potato and coconut soup, grilled focaccia (1a)	6
Honey nut squash dip, tahini, sumac, mint (1a,11,13)	7
Arancini cacio e pepe, truffle mayonnaise, rocket, pecorino (1a,4,7,12,13)	9
Prosciutto San Paulo, piquillo peppers, caper berries, grilled focaccia (1a,13)	14
Pretzel crusted calamari, spicy tomato sauce, grainy mustard aioli (1a,4,7,8,11,12)	10
Jamon Iberico croquettes, parmesan mayonnaise (1a,4,7,12,13)	8

Brunch Dishes

Croissant avocado smash, poached eggs, pecorino, bacon jam (1a,4,7,13)	15
Eggs in hell, tomato, oregano, fresno chilli, burnt butter yogurt on sourdough toast (1a,4,7,13)	14
French toast, homemade ricotta, seasonal berries, pistachio (1a,3f,4)	16
Fried chicken and waffle sandwich, ancho chilli, truffle honey (1a,3,4,7,8,10,11,13)	16
Lemon chicken caesar salad, bacon, parmesan, egg (1a,4,7,8,13)	15
Layla's house bone marrow burger, bacon, mature cheddar, fries (1a,4,7,8)	18
10oz dry aged sirloin steak, chimichurri, fries (13)	38

Sides

Fries	6
Baby gem salad (13)	6
Sauteed tender stem broccoli, ranch dressing, smoked almonds (3a,4)	6

Desserts

Hazelnut tiramisu with dark chocolate (1a,3b,4,7,10)	9.95
Warm chocolate brownie, vanilla ice cream, fresh berries (1a,4,7,10)	9.95
Pistachio cheesecake, orange blossom cream, strawberries (1a,3f,4,7)	9.95
Cheeseboard, pecorino Toscano, ballylisk single rose brie, hegartys ballinvarrig cheddar, Cashell blue mature organic, grapes, relish, crackers (1a,1e,3d,3h,4)	11.95

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