

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)	15
Octopus, potato, ricotta di bufala, nduja (4,8)	15

Pasta & Risotto

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
Duck breast in limoncello, celeriac, carrot (4,9,13)	33
8oz fillet steak, riso al salto, baby leak, sweet potato purée, port jus (1a,4,9,12,13)	45

Sides

Rosemary rock potatoes (1a)	6
Grilled Italian broccoli, mustard vinaigrette, sharp pecorino, bread crumbs (1a,4,12,13)	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