

Valentines Dinner Set Menu

Apéritif & 2 Course - €50 | 3 Course - €55

Small Plates

Burrata, endive, chicory, orange, hazelnut (3b,4)

Angus beef carpaccio, mustard aioli, red chicory and crispy capers (1a, 4, 7, 12, 13)

Sourdough bread, whipped parmigiano butter, nduja (1a,4)

Pasta

Spaghetti vongole, clams, chili, white wine, garlic, parsley (1a,4,6,7, 9,13)

Ravioli, wild mushroom, ricotta, sage, butter (1a, 3f, 4, 7)

Pappardelle, Irish venison ragu (1a,4, 7, 9, 13)

Pizza

Margherita - Tomato, mozzarella, basil (1a,4)

Diavola - Tomato, mozzarella, basil, salami, nduja sausage (1a,4)

Pesto - Basil Pesto, mozzarella pearls, cherry tomato, evo oil (1a,4)

Large Plates

Hake, basil & cauliflower puree, sautéed smoked bacon, chicory, green beans, beurre blanc (4,8,13)

Pollo lardellato, nduja mash potato, wild spinach, jus (4,13)

10oz striploin steak, riso al salto, baby leak, sweet potato puree, porto jus (1a,4,13) (supplement of 10 euro)

Desserts

Selection of Cioccolatini, Macaroons and chocolate glazed strawberry (1a,3a,3b,3c,3d,3e,3f,3h,4,7)

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