

Dinner Menu

Layla's

While waiting

Prosciutto wrapped grissini (1a, 13)	6
Grilled focaccia with garlic (1a, 4)	4

To start

Tuna crudo with yuzu dressing, chili, preserved lemon & onion (1a, 7, 8)	16
Beef Carpaccio with truffle oil, rocket, parmesan & button mushrooms (4,7,12,13)	15
Mushroom risotto (4,13)	14
Chicory and radicchio salad, truffle dressing, apple, gorgonzola & walnut (3h, 4, 13)	12
Ceaser salad with Cantabrian anchovies (1a, 4, 7, 8, 12)	14

Mains

Ravioli with wild mushrooms, truffle, sage butter & aged parmesan (1a, 3f, 4, 7)	25
Rigatoni alla Zozzona, guanciale, sausages, spicy tomato, carbonara sauce (1a, 4, 7)	26
Linguine with wild prawns, nduja & burrata (1a, 4, 5d, 7, 8, 13)	30
Gnocchetti with pesto & prosciutto crisp (1a, 4, 7)	24
Chicken Parmigiana (1a, 4, 13)	28
Ribeye steak, green pepper sauce, cacio e pepe arancino and truffle aioli (1a, 4, 9, 12, 13)	36
Grilled cod with cauliflower puree, baby carrots, lemon, chili & caper emulsion, frisée (4, 8, 13)	30

To share

T-bone steak served with jus, garlic cannellini beans with fennel & creamy parmesan polenta (1a, 4, 9, 12, 13)	115
Full grilled seabass, lemon, chili & caper butter, served with boiled garlic potato and rocket salad (4, 8, 13)	44

Sides

Grilled broccoli, ranch sauce & almond crumb (1a, 3a, 4)	6
Nduja mash potato / Rock potatoes with rosemary salt / fries (mash contains dairy)	6

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 -

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