

STARTERS

WHIPPED BRIE €12.95

Whipped Brie With Toasted Almonds, Drizzled With A Chilli & Roasted Garlic Honey, Served With Crispy Focaccia (1a,7,8b)

SPICED LAMB BITES €14.95

Succulent Lamb Infused With Aromatic Spices, Delicately Flame Grilled & Finished With A Tangy Pomegranate Molasses Glaze, Placed On A Bed Of Citrus Couscous (1a,12)

STICKY DUCK SALAD €16.95

Duck Tossed In A Hoisin-Honey Reduction With Orange, Pomegranate And Crunchy Leaves. Topped With A Crispy Duck Skin (1a,6,12)

SEARED SCALLOPS €16.95

Pan-Fried Scallops On A Silky Mint And Pea Purée, Finished With Crispy Bacon (4,7,12)

QUINOA SALAD €12.95

A Vibrant Blend Of Quinoa, Roasted Peppers, Courgette, And Crumbled Feta, Finished With A Citrus-Herb Vinaigrette. (7,12)

CRISPY WON TON NACHOS €10.95

Won Ton Pastry Fried With A Thai Green Cheese Sauce, Lime Salsa And Sweet & Sour Cream (1a,7)

STUFFED HALF PEPPERS €12.95

Chargrilled Peppers Stuffed With A Medley Of Vegetables And Lightly Spiced Rice

FLAME GRILLED TIGER PRAWNS €13.95

Juicy Prawns Grilled Over Open Flame, Finished With Herb Butter And Citrus. (4,7,12)

CHICKEN SATAY SKEWERS €13.95

Grilled Marinated Chicken Skewers Served With A Rich Peanut Dipping Sauce (1a,5,6,8c)

TRIO OF SLIDERS €13.95

Mini Beef Patties Topped With Melted Cheese, Pickled Onions, And Our Signature House Sauce On Soft Brioche Buns. (1a,3,6,7,9,10,13)

SIDES

RUSTIC FRIES(1a) €6.95

CREAMED MASH(7) €6.95

CHARGRILLED GREENS(7) €6.95

SIDE SALAD(12) €6.95

BUTTERY BABY CARROTS(7) €6.95

ALLERGENS

1.cereals containing gluten ; 1a. wheat, 1b. oats, 1c. rye, 1d barley, 2. crustaceans, 3. eggs, 4. fish, 5. peanuts, 6. soybeans, 7.dairy, 8. nuts, 8a. hazelnuts, 8b. almonds, 8c. pinenuts, 8d. walnuts, 9. celery, 10. mustard, 11. sesame, 12. sulphur, 13. lupin, 14. molluscs,

MAINS

BRAISED SHORTRIB €29.95

Slow-Braised Beef Short Rib, Fall-Off-The-Bone Tender, Served With Creamy Mashed Potato, Baby Carrots, And Finished With A Rich Red Wine Jus (7,12)

LAMB SHANK €28.95

Braised Lamb Shank With Creamed Mash, Root Vegetables, And Red Wine Jus(7,12)

ROAST CHICKEN €27.95

Half Roast Chicken With Crisp Golden Skin, Served With Chips, Honey-Glazed Rainbow Carrots, Charred Corn On The Cob, & a Rich Pan Gravy (1a,7)

ORANGE-GLAZED DUCK BREAST €26.95

Seared Duck Breast With Potato Fondant, Roasted Carrots, & Port Wine Reduction. (7,12)

SOY-GLAZED CHICKEN €24.95

Succulent Chicken Glazed In A Rich Honey, Soy, And Garlic Reduction, Served With Fragrant Coconut Rice And Stir-Fried Greens Finished With Toasted Sesame (6,11,12)

VEGAN SUPERFOOD SALAD €22.95

Delicately Layered Lentils, Edamame, Red Cabbage, Beetroot, Kale, And Baby Spinach, Finished With Toasted Seeds & A Silky Avocado-Lime Dressing (12)

FILLET OF SALMON €32.95

Seared Fillet Of Irish Salmon, Fine Buttered Beans, Sun Blush Tomatoes, Creamed Mash With A White Wine, Garlic & Cream Sauce (4,7,12)

CRISPY ENOKI MUSHROOMS €22.95

Crisp Tempura-Style Enoki On A Bed Of Truffle Mash, Served With Charred Tenderstem Broccoli, Micro Herb Salad, & Finished With A Lemon-Herb Emulsion (1a)

FILLET STEAK €44.95

8oz Prime Fillet Steak, Cooked To Your Liking And Served With Creamed Seasonal Greens, Rustic Fries & Peppercorn Sauce (1A,7)

SIRLOIN STEAK €36.95

8oz Prime Irish Sirloin Grilled To Your Liking, Served With Rustic Fries, Creamed Seasonal Greens & Peppercorn Sauce (1a,7)

DESSERTS

APPLE TARTLET €12.00

Caramelized Apple, Shortcrust Base, Butterscotch, Vanilla Ice Cream (1a,3,7)

MIDNIGHT MOUSSE €12.00

Dark Chocolate Mousse, Raspberry Compote, Chantilly Mascarpone Cream Topped With A Hazelnut Crumble (1a,3,7,8a)

WHITE CHOCOLATE & MANGO CHEESECAKE €12.00

Velvety White Chocolate Cheesecake Layered With Smooth Mango Puree On A Delicate Coconut Biscuit Base (1a,3,7)

ESPRESSO CARAMEL LAYERS €12.00

Layered Pastry, Espresso Infused Cream, Salted Butter Caramel Coulis, Served With Vanilla Ice Cream (1a,3,7)



Laura's
RESTAURANT



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