

DINNER MENU

FOR THE TABLE

MARINATED OLIVES	8
Stoned Greek Kalamata olives marinated in fennel seed balsamic. (12)	
SOURDOUGH BREAD	8
Black garlic and parmesan butter. (1a, 7)	
HOUSE HUMMUS	8
Silky hummus, olive oil, peppers, feta cheese, za'atar, pomegranate, and warm pita bread. (1a, 6, 7, 11, 12)	
CORN RIBS	8
Roasted corn ribs, maple-sriracha butter, and oregano. (1a)	

STARTERS

WASABI CRAB TACO	18
Blue corn taco, wasabi slaw, and green sesame seeds. (2, 3, 10, 12)	
GRILLED AUBERGINE	13
Apricot couscous, feta cheese, pomegranate, and coconut. (1a, 7, 12)	
BONE MARROW NDUJA TOAST	15
Sourdough bread, pineapple salsa. (1a, 12)	
HEIRLOOM TOMATO CARPACCIO	13
Heirloom tomatoes, burrata, basil, pesto, with parmesan croquettes. (1a, 7)	
TUNA CARPACCIO	18
Arbequina olive oil, tomatillo, lemon gel, spicy sesame. (11, 12)	
CROQUETTES DE BOEUF	14
Crispy beef croquettes, caramelised onion ketchup, with aged parmesan. (1, 3, 7, 9, 12)	

SIDES

ROASTED GREENS	7
BALSAMIC-BUTTERED CARROTS. (7, 12)	7
SMOKED CRISPY MASHED POTATO (1A, 7)	7
FRIES	7
Classic (3, 12) Garlic mayo (3, 12) Sam's Special (3, 7, 12)	
PARSLEY SALAD	7
Mixed leaf, Phil Howard's vinaigrette, pickled shallots. (7, 10, 12)	
DAUPHINOISE POTATO (3, 7)	7

MAINS

LAMB SHANK	28	
Herbed parmentier potatoes, mojo verde, green beans and jus. (1a)		
CRISPY POTATO GNOCCHI	24	
White truffle butter sauce, goat's cheese, asparagus, and celery. (1a, 7, 9, 10, 12)		
SALMON	30	
Blood orange quinoa, wild broccoli, sunflower seed butter sauce. (4, 7, 9, 12)		
SHORT RIB	32	
Crispy smoked mashed potato, balsamic carrots, samphire. (1a, 7, 9, 12)		
SIRLOIN STEAK	37	
Dry-aged and brined. Served with dauphinoise potato and three-day jus. Sourced from J.J. Young's. (1a, 3, 7, 9)		
WASABI SALAD	24	
With kimchi tempura enoki mushrooms. Suitable for vegans. (1a, 6, 11, 12)		
TUNA STEAK	32	
Irish kombu brined tuna, seared. Pak choi with wasabi dressing, Granny Smith apple. (1a, 6, 11, 12) <i>Add seared foie gras.</i>		15

DESSERTS

DOUBLE CRISPY CRÈME BRÛLÉE	13
Crispy caramel. (3, 7, 13)	
CHOCOLATE AND JAMESON WHISKEY TART	13
With a raspberry sorbet. (1a, 3, 13)	

SHARED DESSERTS

CHOCOLATE & BLOOD ORANGE TAVOLETTA	
Dark chocolate, whiskey, blood orange, vanilla ice cream, and fresh fruits. (1a, 3, 6, 7)	
TIRAMISU CLASSICO	
Mascarpone, Baileys, espresso, caramel. (1a, 3, 6, 7) <i>Two people - 25 Four people - 40</i>	

Laura's
RESTAURANT
at Old Fashioned Sam's