

SUMMER TASTING MENU

ANY 3 DISHES MARKED WITH RED ◆

€44.95

ANY 3 DISHES MARKED WITH GOLD ◆

€49.95

ADD ANY DESSERT FOR +€8

FROM THE GARDEN

BREAD & DIPS

A daily mix of toasted and baked breads served with whipped chilli butter, olive oil & balsamic dip (1a,1b,7,11)

WHIPPED BRIE

Whipped Brie with toasted almonds, drizzled with a chilli and roasted garlic honey, served with crispy focaccia (1a,7,8b)

STICKY DUCK SALAD

Pulled duck tossed in a hoisin-honey reduction with orange, pomegranate and crunchy leaves. Topped with a crispy duck skin (6,12)

STUFFED PEPPERS

Open-fire roasted peppers filled with spiced Mexican rice and seasonal veg. Served with hummus and charred poblano chilli peppers (9)

HUMMUS PLATE

Citrus-infused Moroccan hummus, topped with feta, fresh thyme, roasted red peppers, pesto and mixed seeds (1a,7,8c,11)

CRISPY WON TON STACK

Won Ton Pastry fried with a Thai green cheese sauce, lime salsa and sweet & sour cream (1a,7)

BATATA HARRA

Crispy Lebanese potato cubes with a medley of citrus, garlic and warming spices, topped with fresh coriander

FROM THE SEA

SPICED TEMPURA MONKFISH

Crispy Golden spiced tempura monkfish pieces, served with a sweet mango chutney (1a,4)

MEDITERRANEAN MUSSELS

Rope mussels in a tomato and white wine broth topped with garden herbs, served with toasted sourdough (1a,2,12)

PAN SEARED SEABASS

Seasoned pan-fried seabass with a coconut broth, sweet potato fondant, and mango salsa (4,12)

PRAWN PIL PIL

Spanish-style sizzling gambas with roasted garlic, smoked paprika and fresh red chilli oil, served with toasted sourdough (1a,2)

GOLDEN CALAMARI

Crispy golden calamari, served with rosemary salt & caper aioli (1a,2,3,12)

FROM THE GRILL

HOT HONEY CRISPY DUCK

Crispy duck in a hot honey glaze, confit garlic mash charred tender stem broccoli & toasted almonds (8b,12)

3 SLIDERS SELECTION

A trio of brioche sliders - BBQ Pulled Pork with Asian apple slaw, Wagyu Beef with cheddar, house pickles and burger sauce, pulled brisket with rocket and chipotle reduction (1a,3,6,7,9,10,13)

BRAISED SHORT RIBS

Overnight braised short rib, caramelised onion mash with a cashew and chilli crumb (7,8,12)

SURF & TURF

Fillet steak cooked over an open flame, marinated gambas served with whipped chilli butter and peppercorn potato croquette (1a,2,7,12)

CHICKEN SUPREME

Chicken on the bone stuffed with Clonakilty black pudding, Granny Smith apple and wrapped in Parma ham (7)

LAMB KOFTA

Moroccan Lamb Kofta cooked over an open flame with a red pepper hummus and yoghurt tzatziki (1a,7,11)

GOCHUJANG FRIED CHICKEN

Fried chicken, tossed in a gochujang BBQ sauce with Asian greens topped with sesame seeds (1a,6,7,11,12)

SPICY CHICKEN WINGS

Crispy wings tossed in our house hot sauce with Cashel dip & celery (3,7,9,11)

DESSERTS

CREMA CATALANA

Traditional creamy custard with a caramelised brown sugar topping (3,7)

HONEYCOMB BROWNIE

Warmed brownie served with honeycomb ice cream topped with toffee chards (1a,3,7)

CITRUS MERINGUE PAVLOVA

Classic Meringue, citrus curd Chantilly & seasonal fruits (3,7)

BANANA BREAD & ICE CREAM

Homemade banana bread warmed, served with dulce de leche and vanilla bean ice cream (1a,7)

LEMONCELLO GELATO

Zesty lemon gelato with a delicate limoncello sauce (3,7,12)



@LAURAS.RESTAURANT



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



Laura's

RESTAURANT



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