

laurel



St. Tola goats cheese brulée, barley cracker ^{(1) (4) (8)}	15.00
Cured cold smoked Clare Island organic salmon ^{(5) (8) (9)}	15.00
Laurel beef tartare, quail egg, crispbread ^{(2) (8) (9) (10)}	17.00
Seared scallops, pea arancini, pea butter, pancetta ^{(1) (2) (3) (8) (10)}	18.00

Roast rack of lamb, onion purée, turnip fondant ^{(6) (10)}	35.00
Gnocchi, squash purée, roast squash, pumpkin seeds ^{(1) (2) (8)}	26.00
Pan fried seabass, potato scales, tartare beurre blanc ^{(1) (5) (10)}	35.50
Fillet of beef, spinach, crispy onions, bordelaise sauce ^{(2) (6) (10)}	35.00
Pan fried chicken breast, braised leeks ^{(2) (6) (8) (10)}	29.50

Warm crunchy chocolate, milk ice cream ^{(1) (2) (8)}	10.00
Coconut panna cotta, raspberry gel ⁽¹⁾	10.00
Laurel lemon tart ^{(1) (2)}	10.00
Selection of cheese, pear and apple chutney ^{(1) (2) (7)}	10.00
Coffee and petit fours ^{(1) (7)}	10.00

Allergens: (1) Dairy (2) Wheat (3) Shellfish (4) Barley (5) Fish (6) Celery (7) Nuts (8) Egg (9) Mustard (10) Onion

No service charge: All gratuities go directly to staff