

RUSTIC

STONE

by Dylan McGrath

## CHRISTMAS LUNCH

2-courses 38 | 3-courses €45



### STARTERS

#### PRESSED CUCUMBER

Bound in avocado & ginger purée, soya glazed cashew, shiso & sesame

#### CHARRED PADRON PEPPERS

Fermented sriracha sauce, black garlic yogurt, crispy garlic and sesame seeds

#### CRISPY DUCK SPRING ROLL

Confit duck and lyonnaise rolled in pastry and deep fried served with citrus & ginger caramel dressing

#### MISO CURED SALMON

Radish, apple, citrus ponzu dressing, shiso mayonnaise, smoked trout roe

ADD CHILLED NATIVE OYSTERS with white soya, white balsamic dressing, chive oil, cucumber & shallot for €4.10each

### MAINS

#### RUMP OF BEEF (Sliced 8oz, John Stone)

Kimchi emulsion & torched spring onion and greens

#### PORK RIB-EYE

Charred broccoli and shiso salsa verde

#### DRY AGED BEEF BURGER (Gilligan farm)

Smoked cheese, onion marmalade, fried onion ring and warm brioche bun served with spicy fries

#### ROAST PUMPKIN CURRY

With fried onion, bound in a coconut cream, toasted pumpkin seeds, lime jasmine rice

#### GRILLED SEABREAM

Baby gem dressed with pickled ginger, samphire, roasted prawn emulsion and wasabi beurre blanc

### ON THE BOARD

CHATEAUBRIAND serves 2 €18.00pp (supplement)

RIB OF BEEF serves 3 €20.00pp (supplement)

These are our favourite meat cuts to share, be warned they sell out quickly. Supplements apply, portions are pre-cut to sizes written up on our chalkboard.

### SIDES

#### CHARRED BROCCOLI

With its own puree, dressed fried batter, warm sesame ponzu dressing

#### RICE & EGG

Seasoned sushi rice, soft poached egg and warm kimchi mousse

#### SPICY CHIPS

Rolled in toasted spice, fermented chilli & white mayo

#### DEEP FRIED BRUSSELS SPROUTS

Garlic and almond aioli

### DESSERTS

#### MANGO & COCONUT CHILLED RICE PUDDING

Mango jelly and sorbet, rice pudding, coconut crunch, coconut foam

#### DOUBLE CHOCOLATE MOUSSE

Vanilla creme fraiche, black sesame ice cream, chocolate espuma & crispy sesame

#### DOUBLE VANILLA SOFT ICE CREAM

Barrel aged soya sauce caramel

#### DELICE DE BOURGOGNE

Candied pecan nuts, brown butter and ginger honey, sake plums (supplement €3)

12.5% service charge for groups of 6 and over

The food allergens used in the preparation of our food can be viewed in the separate Allergen information folder available at the counter.

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## CHRISTMAS DINNER

3-courses €62.50pp



### STARTERS

#### JAPANESE FRIED CHICKEN

Dressed in Korean dragon sauce, spice pepper and spring onion

#### PORK BAO

Fried pork belly, pickled cucumber, spring onion and pickled shiitake

#### PRESSED CUCUMBER

Bound in avocado & ginger purée, soya glazed cashew, shiso & sesame

#### MISO CURED SALMON

Radish, apple, citrus ponzu dressing, shiso mayonnaise, smoked trout roe

#### SMOKED COD CRISPY BEIGNET

Okonomiyaki style with kewpie mayonnaise, teryaki sauce and bonito

ADD CHILLED NATIVE OYSTERS with white soya, white balsamic dressing, chive oil, cucumber & shallot for €4.10 each

### MAINS

#### RUMP OF BEEF (Sliced 8oz, John Stone)

Roasted foie gras, kimchi emulsion, torched spring onion & greens and sesame

#### CRISPY FRIED CONFIT DUCK LEG

In Japanese bread crumbs with soba noodles, peanut & coconut cream, crispy shallots, chilli oil and coriander

#### CHAR SIU PORK RIB-EYE

Charred broccoli, char siu beetroots, crispy cavolo nero

#### GRILLED SEABREAM

Baby gem dressed with pickled ginger, samphire, roasted prawn emulsion and wasabi beurre blanc

#### 8oz SIRLOIN OF BEEF

Baby gem, black garlic, shallots and crispy garlic salad with a side of truffle ponzu sauce

#### ROAST PUMPKIN CURRY

With fried onion, bound in a coconut cream, natural yoghurt, toasted pumpkin seeds

These are our favourite meat cuts to share, be warned they sell out quickly.

### ON THE BOARD

**CHATEAUBRIAND** serves 2 €18.00pp (supplement)

**RIB OF BEEF** serves 3 €20.00pp (supplement)

Supplements apply, portions are pre-cut to sizes written up on our chalkboard.

### SIDES

#### CHARRED BROCCOLI

With its own puree, dressed fried batter, warm sesame ponzu dressing

#### DEEP FRIED BRUSSELS SPROUTS

Garlic and almond aioli

#### RICE & EGG

Seasoned sushi rice, soft poached egg and warm kimchi mousse

#### PICKLED GINGER CABBAGE SALAD

Crunchy shaved white cabbage, with pickled ginger, white sesame seeds, with white sesame seeds dressing

#### SPICY CHIPS

Rolled in toasted spice, fermented chilli & white mayo

### DESSERTS

#### DOUBLE CHOCOLATE MOUSSE

Vanilla creme fraiche, black sesame ice cream, chocolate espuma & crispy sesame

#### DOUBLE VANILLA SOFT ICE CREAM

Barrel aged soya sauce caramel

#### BLUEBERRY & YUZU TRIFLE

Poached blueberry & jelly with yuzu curd, crème fraîche mousse, soaked sponge cake and casis

#### WHITE MISO STICKY TOFFEE PUDDING

Butter miso caramel & lemon confit ginger ice cream

#### DELICE DE BOURGOGNE

Candied pecan nuts, brown butter and ginger honey, sake plums (supplement €4)