

DINNER MENU

2 courses €48 | 3 courses €55

STARTERS

CHARRED PADRON PEPPERS

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

MISO CURED SALMON

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

JAPANESE FRIED CHICKEN

Rolled in Korean hot sauce

MAINS

RUMP OF BEEF

Baby gem, black garlic, shallots and crispy garlic salad with a side of miso jus and spicy chips

ROAST PUMPKIN CURRY

Pumpkin seeds and fried onions bound in coconut cream with lime jasmine rice

TUNA

Sliced tuna with ponzu, soya & ginger served with sushi rice, soft poached egg and warm kimchi

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.

DESSERTS

DOUBLE CHOCOLATE MOUSSE

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

DOUBLE VANILLA SOFT ICE CREAM

Barrel aged soy sauce caramel

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.