

RUSTIC

STONE

by Dylan McGrath

STARTERS

PRESSED CUCUMBER

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

JAPANESE FRIED CHICKEN

rolled in Korean hot sauce

MISO CURED SALMON

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

MAINS

SIRLOIN OF BEEF

smoked béarnaise

TUNA

sliced tuna with ponzu, soya & ginger

PUMPKIN COCONUT CURRY

pumpkin seeds with jasmine rice or glass noodles, rolled in coconut, peanut, coriander nage

SIDES

CHARRED BROCCOLI

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

CRISPY RICE CAKES

rolled in Korean hot sauce, sesame & spring onion OR Truffle mayonnaise & chives

SPICY CHIPS

with special spice

DESSERTS

DOUBLE CHOCOLATE MOUSSE

Vanilla creme Fraiche, black Sesame Ice cream, chocolate espuma and Sesame tuile

WHITE MISO STICKY TOFFEE PUDDING

Butter miso Caramel, clotted cream and pinch salt

3-courses €65pp

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.