

## DINNER MENU

2 courses €42 | 3 courses €49

### 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

#### GRILLED SEABREAM

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

### 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

#### VANILLA 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.

## DINNER MENU

3 courses €58

### STARTERS

#### PRESSED SPICED CUCUMBER

Bound in avocado and ginger puree, soya glazed cashew nuts, shiso and sesame

#### MISO CURED SALMON

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

#### JAPANESE FRIED CHICKEN

Rolled in Korean hot sauce

#### HEIRLOOM TOMATO & TORN BURRATA

Whipped tofu sesame cream, togarashi & coriander

### MAINS

#### SIRLOIN OF BEEF

Smoked bearnaise sauce and side of our spicy chips

#### ROAST PUMPKIN CURRY

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

#### GRILLED SEABREAM

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

### 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

#### GINGER & VANILLA CHEESECAKE IN A GLASS

Umeboshi & sake plums, candied ginger and ginger mousse

#### VANILLA 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.

## DINNER MENU

3-courses €67,50pp

### 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

#### CRAB MAYONNAISE

Chopped egg, crushed avocado, lettuce taco, sesame, coriander & lime

### MAINS

#### SIRLOIN OF BEEF

Smoked béarnaise and a side of our spicy chips

#### CHAR SIU PORK RIB-EYE

charred broccoli, char siu beetroots and crispy cavolo nero

#### TUNA

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

#### PUMPKIN COCONUT CURRY

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

### 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

#### VANILLA ICE CREAM

Barrel aged soy sauce caramel

#### GINGER & VANILLA CHEESECAKE

##### IN A GLASS

Umeboshi and sake plums, candied ginger and ginger mousse

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.