

# VALENTINE'S DINNER

3-courses €55pp



## OUR SPECIAL VALENTINE'S DAY COCKTAIL

### DRUNK IN LOVE

€13

Gin, red wine, lemon, egg whites, raspberry syrup

## STARTERS

### JAPANESE FRIED CHICKEN

Dressed in Korean dragon sauce, spice pepper and spring onion

### MISO CURED SALMON

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

### SMOKED COD CRISPY BEIGNET

Okonomiyaki style with kewpie mayonnaise, teriyaki sauce, bonito

### PRESSED CUCUMBER

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

## ON THE BOARD

Cuts cooked on the stone or in the kitchen

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

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

**DELMONICO RIB EYE** 10oz **€15.00pp** (supplement)

**TUNA (180g Sliced)** **€10.00pp** (supplement)

Ponzu & soya & ginger dressing with mango, pickled ginger and cucumber rice paper rolls (served sukiyaki style)

## EXTRAS

### CHILLED NATIVE OYSTERS

€3.50  
each

White soya, white balsamic dressing, chive oil, cucumber & shallot

### STEAMED BAO SLICES

€5

Whipped aubergine, harissa and walnut baba ganoush

## MAINS

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

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

### 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

### ROAST PUMPKIN CURRY

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

## 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

### LIME JASMINE RICE

Bound in sweetened lime juice, topped with crispy shallots & chives

## DESSERTS

### DOUBLE CHOCOLATE MOUSSE

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

### WHITE CHOCOLATE & RASPBERRY HEART

Raspberry parfait with white chocolate, lychee jelly and raspberry sorbet

### VANILLA ICE CREAM

Soya 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.