

RUSTIC

STONE

by Dylan McGrath

CHRISTMAS LUNCH



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

GLAZED CHICKEN WINGS

Sticky soya, lime & Sansho pepper and pickled mooli

MISO CURED SALMON

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

MAINS

RUMP OF BEEF (Sliced 8oz, John Stone)

Kimchi emulsion & torched spring onion and greens

PORK RIB-EYE

With charred broccoli and shiso salsa verde

BEEF BURGER

Gilligan farm dried aged beef burger with smoked cheese, fried onion, onion marmalade, in roasted onion brioche, served with spicy fries

COAL ROASTED AUBERGINE

Glazed in soya, lime & herbs served with glass noodles rolled in coconut sauce, roasted peanut, coriander, mint & chilli oil

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.

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 & sorbet, coconut rice pudding, coconut cream, topped with mango foam

DOUBLE CHOCOLATE MOUSSE

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

VANILLA SOFT SERVE

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.

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CHRISTMAS DINNER



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

HEIRLOOM TOMATO & TORN BURRATA

Whipped tofu sesame cream, togarashi, coriander and spring onion sauce

PRESSED CUCUMBER

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

SMOKED COD CRISPY BEIGNET

Okonomiyaki style with kewpie mayonnaise, teriyaki sauce and bonito

MAINS

RUMP OF BEEF (Sliced 8oz, John Stone)

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

CHAR SIU PORK RIB-EYE

Charred broccoli, char siu beetroots, crispy cavolo nero

8oz SIRLOIN OF BEEF ON THE STONE

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

GRILLED SEABREAM

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

ROAST PUMPKIN CURRY

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

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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

DOUBLE CHOCOLATE MOUSSE

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

STRAWBERRY YUZU TRIFLE

Poached strawberry & jelly with yuzu curd and vanilla creme fraiche

VANILLA SOFT SERVE

Soya sauce caramel

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