

DINNER MENU

3 courses €59

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 blanc

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

DOUBLE 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.