

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

RUMP OF BEEF

Baby gem, black garlic, shallots and crispy garlic salad with a side of miso jus

TUNA

Sliced tuna with ponzu, soya & ginger

PUMPKIN COCONUT CURRY

Pumpkin seeds with jasmine rice, rolled in coconut, peanut, coriander nage

SIDES

CHARRED BROCCOLI

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

LIME JASMINE RICE

Bound in sweetened lime juice, topped with crispy shallots and 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 €59pp | Menus are subject to change due to seasonality and product availability

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.