

RUSTIC

STONE

by Dylan McGrath

RUSTIC HAPPY HOUR

Enjoy some of our signature cocktails from Bonsai Bar for €9 only

NIWA SMASH

Dingle gin, Italicus, elderflower liqueur, lemon, rose water, basil

UME SOUR

Ume Sake, Kraken rum, lemon, wild strawberry syrup, thyme, egg whites, angostura & plum bitters

BONSAI MULE

Infused rose petals vodka, lime, passion fruit pulp, ginger beer

MAI TAI

White rum, especial rum, triple sec, lime, orgeat and coconut syrup

EARLY EVENING MENU €26.50 per person

A selection of dishes that arrive together, choose your option

MEAT

GLAZED CHICKEN WINGS Sticky soya, lime, Sansho pepper and pickled mooli

PORK BELLY RAMEN Ramen noodles, fried egg, spring onion, red chilli oil, truffle butter

PORK BAO Fried pork belly, pickled cucumber, spring onion, pickled shitake

JAPANESE FRIED CHICKEN Dressed in Korean dragon sauce, spice pepper, spring onion

CHARRED BROCCOLI With its own purée, fried batter & garlic, warm sesame & ponzu dressing

FISH

MISO CURED SALMON Radish, apple, citrus ponzu dressing, shiso mayonnaise, smoked trout roe

MONKFISH RAMEN spring onion, ramen noodles, chilli butter

TUNA BAO Fermented hot chilli sauce, spring onion

PRESSED SPICED CUCUMBER Bound in avocado & ginger purée, soya glazed cashew, shiso, spring onion & sesame

CHARRED BROCCOLI With its own purée, fried batter & garlic, warm sesame & ponzu dressing

VEGETARIAN

PRESSED SPICED CUCUMBER Bound in avocado & ginger purée, soya glazed cashew, shiso, spring onion & sesame

VEGETARIAN RAMEN pak choi, roasted shitake, fried egg, fresh coriander

TOFU BAO Fried in spiced flour, avocado purée, mint & coriander yoghurt

AVOCADO TEMPURA Pickled chilli, lime & curried aubergine walnut baba ganoush

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

VEGAN

AVOCADO TEMPURA Pickled chilli, lime & curried aubergine walnut baba ganoush

VEGAN RAMEN pak choi, roasted shitake, fresh coriander

TOFU BAO Fried in spiced flour, avocado purée, mint & coriander yoghurt

ROASTED AUBERGINE Glazed in soya, lime & herbs

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

EXTRAS

CHILLED NATIVE OYSTERS

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

3.75
(each)

JOHN STONE BEEF RUMP

with kimchi salad, ponzu sauce and kimchi emulsion

15.00
(supplement)

MATCHA ICE CREAM & YUZU CURD DOUGHNUT

5.50

VANILLA SOFT SERVE DOUGHNUT WITH MISO CARAMEL

6.50

MATCHA WHISKEY MILKSHAKE

9.00

GINGER YUZU WHISKEY MILKSHAKE

9.00

Please inform your server of any allergies or dietary requirements before placing your order. All Rustic Stone beef is 100% Irish
12.5% service charge applies