

RUSTIC

STONE

by Dylan McGrath

DINNER MENU

3-courses €67.50pp

STARTERS Select three

PRESSED CUCUMBER

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

JAPANESE FRIED CHICKEN

Dressed in Korean dragon sauce, spice pepper and spring onion

CRAB MAYONNAISE

Chopped egg, crushed avocado, lettuce taco, sesame, coriander & lime

MISO CURED SALMON

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

SMOKED COD CRISPY BEIGNET

Okonomiyaki style with kewpie mayonnaise, teryaki sauce and bonito

MAINS Select three

SIRLOIN OF BEEF (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

TUNA (180g Sliced)

Ponzu & soya & ginger dressing with steamed lime Jasmin rice and crispy nori (served sukiyaki style)

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 jasmin 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 and chives

DESSERTS Select two

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 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.