

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

### FRIED SKATE

in spiced flour, chilli, citrus ginger, caramel dressing

## MAINS

### SIRLOIN OF BEEF

smoked béarnaise

### TUNA

sliced tuna with ponzu, soya & ginger

### SPICED MISO GLAZED LAMB CHOPS

with Mojo dressing

### COAL ROASTED AUBERGINE

glazed in soya, lime & herbs, with glass noodles, rolled in coconut, peanut, coriander nage

### PUMPKIN COCONUT CURRY

pumpkin seeds with jasmine rice or glass noodles, rolled in coconut, peanut, coriander nage

## SIDES

### CHARRED SWEETCORN

smoked maple, brown nut butter & truffle butter

### TERIYAKI GARLIC FRIED GREENS

cavolo nero, charred broccoli, curly kale, bok choy, garlic, shallot, teriyaki sauce

### CHARRED BROCCOLI

with its own purée, dressed fried batter, warm sesame ponzu dressing

### CRISPY RICE CAKES

rolled in Korean hot sauce, sesame & spring onion OR Truffle mayonnaise & chives

### SPICY CHIPS

with special spice

## DESSERTS

### STRAWBERRY YUZU TRIFLE

with nut brown financier

### CHOCOLATE BRULEE CAKE

chocolate sauce, sesame ice cream & tuille

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.