

VALENTINE'S DINNER

3-courses €60pp



STARTERS

JAPANESE FRIED CHICKEN

Dressed in Korean dragon sauce, spice pepper and spring onion

PADRON PEPPERS

fermented sriracha sauce, black garlic yogurt, crispy garlic & sesame seeds

PRESSED SPICED CUCUMBER

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

TUNA TARTARE

with tomato, avocado, shiso & togarashi

DUCK SPRING ROLLS

Confit duck and Lyonnaise rolled in pastry and deep fried, served with citrus and ginger caramel dressing

MISO CURED SALMON

radish, apple, citrus ponzu dressing, shiso mayonnaise & smoked trout roe

ADD Chilled Native Oysters with white soya, white balsamic dressing, chive-oil, cucumber & shallots : €3.95 each

MAINS

RUMP OF BEEF (Sliced 8oz, John Stone)

served on the stone with kimchi salad & kimchi emulsion

SIRLOIN OF BEEF

with smoked béarnaise sauce

CHAR SIU PORK RIB-EYE

Charred broccoli, char siu beetroots, crispy cavolo nero

PICANHA (300g)

Served with homemade Chimichurri auce

GRILLED SEABREAM

Baby gem dressed with pickled ginger, samphire, roasted prawn emulsion and wasabi beurre blanc

ROAST PUMPKIN CURRY

Fried onion, bound in a coconut cream, toasted pumpkin seeds, lime jasmin rice

ON THE BOARD

CHATEAUBRIAND

serves 2

€18pp (supplement)

COTE DU BOEUF

serves 2

€20pp (supplement)

SKEAGHNAMORE IRISH DUCK

serves 2

€20pp (supplement)

served on a bed of sushi rice, sprinkled with furikake & a homemade plum sauce with lettuce and shiso parcels, pickled red onion, cucumber, homemade kimchi salad, soft spring onion relish, crunchy garlic and shallots

SIDES (choose one)

CHARRED BROCCOLI

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

PICKLED GINGER & CABBAGE SALAD

Crunchy shaved white cabbage, with pickled ginger, a lots of white sesame seeds, with our special house special white sesame seeds dressing

OUR SPICY CHIPS

Rolled in toasted spice, fermented chilli & white mayo

LIME JASMINE RICE

Bound in sweetened lime juice, topped with crispy shallots & chives

DESSERTS

VALENTINE'S HEART

Raspberry mousse, lychee & rosewater confit and raspberry ice cream

WHITE MISO STICKY TOFFEE PUDDING

Butter miso caramel & lemon confit ginger ice cream

DOUBLE CHOCOLATE MOUSSE

Vanilla creme fraiche, black sesame ice cream, chocolate espuma and crispy sesame

MANGO & COCONUT CHILLED RICE PUDDING

Mango jelly and sorbet, rice pudding, coconut crunch, coconut foam

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.