

MOTHER'S DAY LUNCH

2-courses €38 | 3-courses €45pp

All Mums get a complimentary glass of Prosecco on arrival and our homemade chocolates



STARTERS

PRESSED CUCUMBER

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

CHARRED PADRON PEPPERS

Fermented sriracha sauce, black garlic yogurt, crispy garlic and sesame seeds

JAPANESE FRIED CHICKEN

Dressed in Korean dragon sauce, spice pepper and spring onion

MISO CURED SALMON

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

ON THE BOARD

Cuts cooked on the stone or in the kitchen

CHATEAUBRIAND serves 2 **€18.00pp** (supplement)

RIB OF BEEF serves 3 **€20.00pp** (supplement)

DELMONICO RIB EYE 10oz **€15.00pp** (supplement)

TUNA (180g Sliced) **€10.00pp** (supplement)

Ponzu & soya & ginger dressing with mango, pickled ginger and cucumber rice paper rolls (served sukiyaki style)

EXTRAS

CHILLED NATIVE OYSTERS €3.50 each
White soya, white balsamic dressing, chive oil, cucumber & shallot

STEAMED BAO SLICES €5
Whipped aubergine, harissa and walnut baba ganoush

MAINS

RUMP OF BEEF (8oz, John Stone)

Baby gem, black garlic, shallots and crispy garlic salad, miso jus

CHAR SIU PORK RIB-EYE

Charred broccoli, char siu beetroots, crispy cavolo nero

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 jasmine rice

All mains come with a side of plain fries or spicy fries

DESSERTS

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.