



BITES & SNACKS

- PRESSED SPICED CUCUMBER** 6.50
Bound in avocado & ginger purée, soya glazed cashew, shiso, spring onion & sesame
- STEAMED BAO SLICES** 4.95
Served with whipped aubergine, harissa and walnut baba ganoush

RAW & SEARED

- CHILLED NATIVE OYSTERS** (each) 3.95
White soya, white balsamic dressing, chive oil, cucumber & shallot
- TUNA TARTARE** 12.50
With tomato, avocado, shiso & togarashi
- MISO CURED SALMON** 14.00
Radish, apple, citrus ponzu dressing, shiso mayonnaise, smoked trout roe
- CARROT & ORANGE SALAD** 13.50
Our Rustic classic with shaved fennel, white cabbage, spinach, roasted peanuts, coriander and orange dressing

SUNDAY SPECIAL

Available 12pm - 4pm

- CHATEUBRIAND FOR 2** 85.00
lettuce & shiso parcels, pickled red onion & cucumber, homemade kimchi, soft spring onion relish, herbs, crunchy garlic & shallot. Served with side of broccoli and spicy chips.

VEGETABLES & RICE

- CHARRED BROCCOLI** 6.90
With its own purée, fried batter & garlic, warm sesame & ponzu dressing
- ROAST PUMPKIN CURRY** 18.95
With fried onion, bound in a coconut cream, toasted pumpkin seeds, lime jasmine rice
- LIME JASMINE RICE** 5.00
Bound in sweetened lime juice, topped with crispy shallots and chives

TEMPURA & FRIED

- CRISPY RICE CAKES** 7.95
Rolled in Korean hot sauce, sesame & spring onion
- JAPANESE FRIED CHICKEN** 13.50
Dressed in Korean dragon sauce, spice pepper and spring onion
- OUR SPICY CHIPS** 5.50
Rolled in toasted spice, fermented chilli & white mayo
- OUR TRUFFLE CHIPS** 6.00
Truffle mayo, parmesan and chives

ON THE STONE

- RUMP OF BEEF** (Sliced 8oz, John Stone) 28.00
Kimchi salad & kimchi emulsion (served sukiyaki style)
- FILLET OF BEEF** (2 x 4oz cuts, Gilligans) 48.00
Brushed with beef butter & rosemary, steamed egg yolk for dipping with ponzu & bonito vinegar dressing
- SIRLOIN OF BEEF** (8oz, John Stone) 34.50
With smoked béarnaise & spicy fries
- DELMONICO RIB EYE** 44.00
(10oz, Peter Hannan)
- TUNA** (180g Sliced) 31.50
Ponzu & soya & ginger dressing with mango, pickled ginger and cucumber rice paper rolls (served sukiyaki style)

- CHATEAUBRIAND 100G** 15.50
 - T-BONE 100G** 12.00
 - RIB OF BEEF 100G** 13.00
 - RIDGEWAY WAGYU 100G** 40.00
Soft steamed egg, cracked pepper, sesame & bonito vinegar
- All meats brushed with Aka miso & sesame

ROBATA GRILL

- CUMIN SPICED PORK RIBS** 28.50
16h slow cooked with homemade barbecue sauce, dried onions lime (serves two)

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



Scan here to discover our group and events offers.

BAO BUNS

- PORK BAO** 15.00
Fried pork belly, pickled cucumber, spring onion and pickled shiitake
- TOFU BAO** 14.00
Fried in spiced flour, avocado purée, mint & coriander yoghurt
- CRISPY TUNA BAO** 17.00
Rustic fermented chilli sauce, iceberg lettuce and spring onions

- RECOMMENDED GARNISH** 5.00pp
lettuce & shiso parcels, pickled red onion & cucumber, homemade kimchi, soft spring onion relish, herbs, crunchy garlic & shallot

EXTRAS

- PEPPERCORN SAUCE** 4.50
- SMOKED BEARNAISE** 4.50
- HOMEMADE BARBEQUE SAUCE** 3.00
- KOREAN HOT SAUCE** 3.00
- RUSTIC FERMENTED CHILLI HOT SAUCE** 3.50
- MISO MAYONNAISE** 3.50
- CURRIED AUBERGINE BABA GANOUSH** 3.50
- CITRUS, GINGER, CAMEL DRESSING** 3.00
- KIMCHI EMULSION** 3.00

CHESUR

ENOHS

by Dylan Mcgrath