

RUSTIC

STONE

by Dylan McGrath

CHRISTMAS LUNCH



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

CRISPY DUCK SPRING ROLL

Confit duck and lyonnaise rolled in pastry and deep fried served with citrus & 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 & shallot for €3.95 each

MAINS

RUMP OF BEEF (Sliced 8oz, John Stone)

Kimchi emulsion & torched spring onion and greens

PORK RIB-EYE

Charred broccoli and shiso salsa verde

DRY AGED BEEF BURGER (Gilligan farm)

Smoked cheese, onion marmalade, fried onion ring and warm brioche bun served with spicy fries

COAL ROASTED AUBERGINE

Glazed in soya, lime & herbs & peanuts served with glass noodles rolled in coconut sauce, roasted peanut, coriander, mint & chilli oil

GRILLED SEABREAM

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

ON THE BOARD

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

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

These are our favourite meat cuts to share, be warned they sell out quickly. Supplements apply, portions are pre-cut to sizes written up on our chalkboard.

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

DEEP FRIED BRUSSELS SPROUTS

Garlic and almond aioli

DESSERTS

MANGO & COCONUT CHILLED RICE PUDDING

Mango jelly & sorbet, coconut rice pudding, coconut cream, topped with mango foam

DOUBLE CHOCOLATE MOUSSE

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

DOUBLE VANILLA SOFT ICE CREAM

Barrel aged 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.

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CHRISTMAS DINNER



STARTERS

JAPANESE FRIED CHICKEN

Dressed in Korean dragon sauce, spice pepper and spring onion

SMOKED PORK BAO

Fried pork belly, pickled cucumber, spring onion and pickled shiitake

PRESSED CUCUMBER

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

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

ADD CHILLED NATIVE OYSTERS with white soya, white balsamic dressing, chive oil, cucumber & shallot for €3.95 each

MAINS

RUMP OF BEEF (Sliced 8oz, John Stone)

Roasted foie gras, kimchi emulsion, torched spring onion & greens and sesame

CRISPY FRIED CONFIT DUCK LEG ???

In Japanese bread crumbs with soba noodles, peanut & coconut cream, crispy shallots, chilli oil and coriander

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

8oz SIRLOIN OF BEEF ON THE STONE

Baby gem, black garlic, shallots and crispy garlic salad with a side of truffle ponzu sauce

ROAST PUMPKIN CURRY

With fried onion, bound in a coconut cream, natural yoghurt, toasted pumpkin seeds, lime jasmín rice

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SIDES

CHARRED BROCCOLI

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

DEEP FRIED BRUSSELS SPROUTS

Garlic and almond aioli

RICE & EGG

Seasoned sushi rice, soft poached egg and warm kimchi mousse

PICKLED GINGER CABBAGE SALAD

Crunchy shaved white cabbage, with pickled ginger, white sesame seeds, with white sesame seeds dressing

SPICY CHIPS

Rolled in toasted spice, fermented chilli & white mayo

DESSERTS

DOUBLE CHOCOLATE MOUSSE

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

DOUBLE VANILLA SOFT ICE CREAM

Barrel aged soya sauce caramel

BLUEBERRY & YUZU TRIFLE

Poached fruit & jelly with yuzu curd, vanilla mascarpone, soaked sponge cake and casis

FRIED DESSERT BAO BUN

Caramelised cereal ice cream & salted caramel corn cereal crunch

DELICE DE BOURGOGNE

Candied pecans, honey and sake plums (supplement €???)

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