

RUSTIC

STONE

by Dylan McGrath

## Sunday Sharing Menu

€38pp 2 courses | €45pp 3 courses

### Shareable starters

#### Pressed spiced cucumber

bound in avocado and ginger puree,  
soya glazed cashew nuts, shiso, onion  
and sesame

#### Padron Peppers

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

#### Steamed Bao Slices

served with spiced aubergine  
baba ganoush

#### SERVED WITH A CHOICE OF

#### Tataki Torched Seabass

shiitake mushrooms and tomato  
unami stew

OR

#### Slow Cooked & Smoked Pork Belly

pickled shiitake, sourdough and aka miso  
and pickled jalapeño

### Mains | Choose one

#### Spatchcocked Corn-fed Manor Farm Chicken

marinated in honey fermented chilli rub  
with fresh coriander

#### Paupiette of Seabream

stuffed with lemongrass, wrapped in banana  
leaf with yuzu, bergamot, shiso,  
hollandaise sauce and chives

#### SERVED WITH A SELECTION OF SIDES TO SHARE

Fried duck fat hash browns

Homemade steamed bao buns

Fried corn ribs & Go-chu-jang mayo

Spicy cucumber salad with peanut, chilli & soy

### Happy Hour

Enjoy some of our signature  
cocktails from Bonsai Bar  
for €9.50 only

#### Niwa Smash

Dingle gin, Italicus, elderflower liqueur,  
lemon, rose water, basil

#### Bonsai Mule

Infused rose petals vodka, lime, passion  
fruit pulp, ginger beer

#### Mai Tai

White rum, especial rum, triple sec,  
lime, orgeat and coconut syrup

#### Ume Sour

Ume Sake, Kraken rum, lemon, wild  
strawberry syrup, thyme, egg whites,  
angostura & plum bitters

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