

STARTERS

PORK BELLY BRUSHED IN TARE

Braised and finished on the robata grill with quail egg and shiso leaf truffle

DF **SWEET**

WARM SEA BREAM & SHIITAKE MUSHROOM STEW

Thin slices of sea bream gently cooked over a naked flame, served with a marinated shiitake mushroom stew

DF LS **UMAMI**

WARM BROTH OF MISO

Made with a dark miso, spring onion, pumpkin tofu and truffle dressing

LS SF R **UMAMI**

SMOKED PEPPERED BACON BLOWTORCHED NIGIRI

(x3 pcs)

Real hand sculpted sushi with traditional warm rice, truffle, blacklard and seasonal white fish

LS DS R **SALT**

MAIN COURSE

FERMANAGH BLACKEND SIRLOIN 6oz

Served on a warm salt block, brushed with a little miso and sesame powder, accompanied with crispy rice chips rolled in hot sauce and blowtorched shiitake mushrooms

LS DF SF N R **UMAMI**

SALMON

Roasted pieces of Salmon in a steaming pot of rich flavoured stock with white asparagus, baby radish, baby fennel and soya, served with authentic seasoned rice

LS DF SF **SALT**

CHICKEN

Rubbed and poached in Peruvian spices, brushed with rosemary infused teriyaki and Japanese sansho pepper. Served with a side of young potatoes baked in lime and sea salt

WF GF DF R **SWEET**

COURGETTE

Poached in pickled ginger syrup and rubbed with coriander. Served with a side of young potatoes baked in lime and sea salt or authentic seasoned sushi rice

WF GF DF R **SWEET**

DESSERT

GINGER FLAN

With cantaloupe melon sorbet

V SF R **BITTER**

GREEN TEA BRULEE

With pistachio, yoghurt mousse, white chocolate and yuzu ice cream

LS V N **SOUR**

CHOCOLATE AND JAPANESE PEPPER MOUSSE

With dark chocolate biscuits and dark cocoa chocolate sauce

V SF **BITTER**

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NUTRITIONAL KEY

LS	Low Saturated Fat	DF	Dairy Free
WF	Wheat Free	V	Vegetarian
GF	Gluten Free	N	Contains Nuts