

FARM TO FIRE

Our Spanish Galician steaks come from award-winning cattle raised on the lush green pastures of Galicia, Spain, and are dry-aged for a minimum of 45 days to achieve exceptional depth of flavour, tenderness, and rich marbling. We've chosen this particular selection of meats because their character and quality are the closest we've found to the traditional Irish and English beef profiles we love - rich, hearty, and naturally full of flavour.

Bringing Galicia's proud farming heritage to Stori Restaurant, each cut is cooked over our natural-fuel BBQ, enhancing its character with an authentic, smoky finish. Whether you're sharing the melt-in-the-mouth Chateaubriand or savouring the luxurious Fillet Steak, every dish offers a perfectly balanced showcase of flavour, texture, and craftsmanship - a true celebration of the finest steak experience.

- ◆ Chateaubriand 650g - €89
Includes Two side Dishes & Two Sauces (To Share)
- ◆ Ribeye Steak 330g - €37
- ◆ Sirloin Steak 330g - €33
- ◆ BBQ King Prawns - €14
Add to Steak
- ◆ Fillet Steak 255g - €39

All steaks served with hand cut chips, mushroom purée & your choice of sauce

SIDES

- ◆ Potato Purée - €6
- ◆ Green Vegetables - €6
- ◆ Garlic Sauté Mushrooms - €6
- ◆ Triple Cooked Chips - €6
- ◆ Champ - €6

SAUCES

- ◆ Red Wine Jus - €3
- ◆ Bearnaise Sauce - €3
- ◆ Cider Jus - €3
- ◆ Peppercorn Sauce - €3

DESSERTS

- ◆ Irish Coffee Trifle - €9
Bushmills Jelly, Coffee Sponge & Chocolate Mousse
- ◆ Charred Meringue - €9
Mixed Berry Sorbet & Irish Shortbread
- ◆ Pear Tarte Tatin - €9
Thyme & Vanilla Ice Cream
- ◆ White Chocolate Cookie - €9
Toasted Marshmallows & Vanilla Ice Cream
- ◆ Stori of Cheese - €14
Grapes, Quince & Crostini

KIDS

(Kids meals are suitable for age 10 and under)

- ◆ Chicken Fillet Goujons & Fries - €12
- ◆ Cheese Burger & Fries - €12
- ◆ Steak & Fries - €16

SNACKS

- ◆ **Fried Almonds** - €5
- ◆ **Warm Sourdough Bread** - €5
Artisan Butter
- ◆ **Crispy Calamari** - €11
Lemon Tartar & Samphire
- ◆ **“Irish Stew” Croquette** - €10
Guinness Aioli
- ◆ **“TAYTO” Cheese & Onion Crisps** - €5
- ◆ **Marinated Olives** - €5
- ◆ **Ham Hock Black Pudding Fritters (2)** - €9
Cider Mayo & Pickled Red Onion
- ◆ **Smoked Haddock & Parsley Fritters (2)** - €9
Brown Caper Aioli
- ◆ **Almost Boneless Chicken Wings** - €10
Kimchi Slaw & Chilli Guacamole
- ◆ **Rock Oysters** - €6
 - Shallot Vinegar & Lemon (1)
 - Horseradish Cream & Cucumber (1)
 - Guinness Glaze & Smoked Salt (1)

STARTERS

- ◆ **Chicken Liver Parfait** - €12
Port Jelly, Pear Chutney & Sourdough Crostini's
- ◆ **Braised Pork Cheek** - €16
Potato Boxty, Celeriac Remoulade & Apple Purée
- ◆ **Garlic King Prawns** - €18
Sourdough Bread, Chilli & Chive Oil
- ◆ **Vine Tomato Tartare** - €12
Basil Ice Cream, Capers, Potato Crisps & Lemon Zest
- ◆ **Charred Octopus** - €20
Colcannon Purée, Smoked Leek Aioli & Crisp Potatoes
- ◆ **Smoked Steak Tartare** - €21
Shallot Purée, Roasted Garlic, Colmans Ice Cream & Crostini's
- ◆ **Baked Gratin of Scallops** - €22
Irish Cider Onion Purée, Spinach & Bacon Crumb
- ◆ **Feta Quinoa Salad** - €14
Confit Tomato, Cucumber, Rocket, Pickled Red Onion, Pine Nuts & Coriander Lime Dressing

MAINS

- ◆ **Angus Short Rib** - €27
Celeriac Purée, Tender Stem Broccoli & Red Wine Jus
- ◆ **Seared Cod Loin** - €27
Chilli Prawns, Poached Hens Egg, Jersey Royals & Chive Butter Sauce
- ◆ **Three Little Pigs** - €26
Pork Belly, Pork Fillet & Ham Hock, Swiss Chard, Champ & Cider Jus
- ◆ **“Fish N Chips” Tartar Butter Hake Kiev** - €25
Pea Purée & Triple Cooked Chips
- ◆ **Charred Hispi Cabbage** - €19
Fried Almond Velouté, Pickled Shallots & Zucchini Fries
- ◆ **“STORI” Burger** - €22
Sirloin Patty, Pulled Short Rib, Relish, Irish Cheddar & Truffle Fries
- ◆ **Roasted Poussin Chicken** - €27
Confit Carrot, Baby Roast Potato's, Braised Red Cabbage & Jus