



## More Rustic treats

Since his stint on RTE's MasterChef Ireland, **Dylan McGrath** has become one of the country's best-known chefs. He'll be back on screen with his co-presenter, Nick Munier, for a second series later this year, but in the meantime he's also been expanding the menu at his restaurant, **Rustic Stone** on George's Street in Dublin.

The Raw menu started out as a lunchtime-only offering, but is now served alongside the early menu from Monday to Thursday, and all day on Sundays. The dishes come tapas-style, in small or big portions – prices for the small portions are from €3 to €5, and €6 to €10 for the large.

The dishes are a health-conscious eater's dream, but also manage to taste great. We particularly liked the monkfish cured in beetroot and served with cucumber, dill and avocado, as well as the mango slices with coriander, crabmeat and radish. Sides of quinoa that have been cooked with fresh herbs, and a crunchy bean and pea salad also boost the health rating and leave you nicely full.

One of the chefs cooking in the kitchen on the day I visited was Christine O'Sullivan, who was a contestant on last year's MasterChef. If you fancy following in her footsteps into the food business, you have until May 28 to apply for this year's programme.

More details on the application process are at [rte.ie/masterchef](http://rte.ie/masterchef). You can read more about the Raw menu at [rusticstone.ie](http://rusticstone.ie).

