

PICHER

**LUNCH & PRETHEATRE MENU**

PRETHEATRE (17.00–18.30)

**1 COURSE €16 | 2 COURSE €22 | 3 COURSE €28**

**STARTER**

Heirloom Tomato, *Ricotta Cheese, Mint, Puffed Wild Rice*

Salt Cod Beignets, *Chorizo Mayo, Crab, Pickled Cucumber*

Country Style Terrine, *Foie Gras Parfait, Beetroot, Walnut, Grapes*

Suckling Pig Rilette, *Fried Hen's Egg, Celeriac Purée, Truffle*

**MAIN**

Organic Salmon, *Chargrilled Broccoli, Confit Squid, Smoked Almonds*

Gnocchi, *Peas, Broad Beans, Courgette, 5 Mile Town Goats Cheese*

Crowes Pork, *Baby Turnip, Crispy Buckwheat, Salsa Verde, Shallot Purée*

\* John Stone Flat Iron Steak, *Béarnaise, Rocket, Fries*

\*(€4 Supplement)

**SIDES €4**

/New Potatoes, *Salsa Verde/*

/Chargrilled Broccoli, *Smoked Almonds /*

/Rocket Salad, *Parmesan/*

/Fries/

**DESSERT**

Lemon Posset, *Raspberries*

Espresso Crème Brûlée, *Malt Hob Nob*

Chocolate Mousse, *Honeycomb, Peanut Parfait*

Yoghurt Panna Cotta, *Strawberries, Herbs*