

PICHET

LUNCH (12.00-3.00)

PRETHEATRE (17.00–18.30)

1 COURSE €17 | 2 COURSE €23.5 | 3 COURSE €30

STARTER

Mussels, *Chorizo Velouté, Samphire*

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

Roast Beetroot, *St Tola Goats Cheese, Toasted Seeds, Pickled Walnuts*

Celeriac Soup, *Cep Butter, Sprouts, Chestnuts*

MAIN

Roast Potato Gnocchi, *Tomato Sauce, Courgettes, Basil Pesto, Burrata*

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

Farmyard Chicken, *Jerusalem Artichoke Risotto, Mushroom Vinaigrette*

Flat Iron Steak, *Béarnaise, Fries, Rocket Salad - €5 Supplement*

SIDES €4.5

/New Potatoes, Salsa Verde/

/Broccoli, Smoked Almonds/

/Rocket Salad, Parmesan/

/Fries/

DESSERT

Peanut Butter Parfait, *Chocolate Sorbet, Caramel*

Vanilla Crème Brulée, *Viennese Biscuit*

Mango Sorbet & Yoghurt Foam, *Oat Crumb, Meringue*

Île Flotante, *Poached Rhubarb, Blood Orange Sorbet*