

PICHIET

Lunch Menu available Wednesday - Saturday 12.30pm – 3.15pm

3 course €42, 2 course €34, 1 course €26

Starters

Baked Potato Soup, Iberico Chorizo, Spring Onion, Chive 4, 7, 13

Cured Torched Mackerel, Blood Orange, Fennel, Gordal Olive, Yoghurt 4, 8, 12, 13

Glazed Beef Short Rib, Aged Parmesan Agnolotti 1, 4, 7, 9, 13, 14

Burrata, Pickled Walnut, Quince, Brioche 1, 3, 4, 7, 9, 12, 13, 14

Mains

Char Grilled Beef Rump Steak, Pomme Puree, Kale, Onion, Chimichurri 4, 9, 13

Roast Breast of Ring Farm Chicken, Pomme Fondant, Leek, Morteau Sausage 3, 12, 1

Roasted Cod, Cauliflower, Mussels, Lemon 4, 5, 6, 8, 13

Hand Rolled Potato Gnocchi, Wild Mushroom, Jerusalem Artichoke, Truffle Emulsion 1, 4, 9, 13

Sides €5.5

Chips 1

Mixed Leaf Salad, Caesar Dressing, Parmesan 4, 7, 8, 12, 13

Fried Parsnip, Chestnut 4, 12, 13

Desserts

Warm 70% Chocolate Mousse, Milk Crumb, Tonka Bean Ice Cream 1, 3, 4, 7, 13

Ile Flottante, Almond Tuile, Blackberry Sorbet 3, 4, 7, 13

Doughnut, Blood Orange, Cardamom Ice Cream 1, 4, 7, 13, 14

Selection of Cheese, Spiced Quince Chutney, Cheese Crackers 1, 4, 7, 13, 14 **(4€ supplement)**

Please inform your waiter if you have any allergies. As we use the allergens below in our kitchen we must be aware of your specific needs to ensure your well being.

1. Cereals Containing Gluten (Wheat), 2. Peanuts, 3. Nuts, 4. Milk, 5. Crustaceans, 6. Molluscs, 7. Eggs, 8. Fish,

9. Celery, 10. Soy, 11. Sesame Seeds, 12. Mustard, 13. Sulphur Dioxide & Sulphites, 14. LupinA

12.5% discretionary service charge will be added to tables of 5 or more