

PICHET

Sample A La Carte Menu

Available Until November 24, 2021

Starters

Cauliflower Velouté, Potato Truffle Cream, Rosemary €12 4, 13

Cured Mackerel, Ponzu Dressing, Wasabi, Granny Smith Apple, Coriander €14.5 1, 7, 8, 10, 12, 13, 14

Glazed Beef Short Rib, Aged Parmesan Agnolotti €15 1, 4, 7, 9, 13, 14

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

Mains

Chargrilled Beef Fillet, Smoked Pomme Purée, Charred Baby Gem, Green Peppercorn Sauce € 40 4, 13

Loin of Wicklow Venison, Celeriac and Honey, Grilled Maitake, Blackberry, Thyme €34 4, 9, 13

Roasted Barbary Duck Breast, Grilled Cabbage, Poached William Pear, Hazelnut Dressing €32 3, 12, 13

Halibut, Potato Gruyere Crust, 'Bourignon', Jerusalem Artichoke, Bacon €30 1, 4, 7, 8, 9, 13, 14

Risotto of Crown Prince Pumpkin, Sage, Toasted Seeds €25.5 4, 9, 13

Sides €5.5

Maris Piper Chips 1

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

Fried Parsnip, Chestnut Dressing 4, 12, 13

Desserts

70% Chocolate Mousse, Cookie, Tonka Bean Ice Cream €12 1, 3, 4, 7, 13

Lemon Tart, Blackberry Sorbet €9 1, 4, 7, 13, 14

Doughnut, Salted Caramel, Vanilla Ice Cream €9 1, 4, 7, 13, 14

Selection of Cheese, Spiced Fig and Apple Chutney, Cheese Crackers €13 1, 4, 7, 13, 14

Some of our dishes contain the allergens listed below.

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. Lupin

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