

# PICHIET

## Pre-Theatre & Lunch Menu

Available Tuesday-Thursday Dinner & Friday -Saturday Lunch

3 Course €40, 2 Course €31.50, Course €24

### Starters

Torched Heirloom Tomato, Fennel, Fivemile Town Goats Cheese, Kalamata Olive Caramel, Oregano 1, 4, 7, 12, 13, 14

Cured Salmon, Ponzu Dressing, Wasabi, Granny Smith Apple, Coriander 7, 8, 10, 12, 13, 14

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

Ring Farm Chicken, Slow Cooked Egg, Crispy Skin Crumb, Leek, Maitake Mushroom 1, 4, 7, 10, 12, 13, 14

### Mains

Roasted Lamb Rump, Pressed Lamb Fat Potato, Charred Baby Gem, Anchoïade 4, 7, 8, 9, 12, 13,

Suckling Pig, Black Pudding, Cauliflower, Endive, Golden Raisin 4, 7, 9, 12, 13, 14

Roasted Hake, Basil Gnocchi, Grilled Courgette, Bouillabaisse, Saffron Aioli 1, 4, 5, 7, 8, 9, 13, 14

Hand Rolled Tagliatelle of Wild Mushroom, Truffle emulsion 1, 4, 7, 9, 13, 14

### Sides €5

Triple Cooked Chips, Rosemary Mayo 7, 12

Charred Tender Stem Broccoli 'Caesar Salad' 4, 7, 8, 12, 13

Carrots Cooked in Spices, Smoked Yoghurt 4, 13

### Desserts

White Chocolate and Yoghurt Mousse, Strawberry, Mint, Honeycomb 4, 7, 13

Lime Tart, Italian Meringue, Raspberry Sorbet 1, 4, 7, 13, 14

Peach, Doughnut, Bay leaf Ice Cream 1, 4, 7, 13, 14

Selection of Cheese, Spiced Pear and Apple Chutney, Cheese Crackers (€4,5 supplement) 1, 4, 7, 13, 14

Some of our dishes contain the allergens listed below.

1. Cereals Containing Gluten (Wheat), 2. Peanuts, 3. Nuts (Hazelnut), 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