

# PICHET

## Sample Pre-Theatre & Lunch Menu

Available Until November 24, 2021

Available Monday-Wednesday Dinner & Thursday- Friday -Saturday Lunch

3 Course €40, 2 Course €32, 1 Course €24

### Starters

Mushroom Velouté, Potato Truffle Cream, Oyster Mushroom, Rosemary 4, 13

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

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

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

### Mains

Loin of Wicklow Venison, Celeriac and Honey, Grilled Maitake, Blackberry, Thyme 4, 9, 13, 12 (*€4 supplement*)

Barbary Duck Breast, Grilled Hispi Cabbage, Poached William Pear, Hazelnut Dressing 3, 12, 13

Hake, Potato Gruyere Crust, 'Bourgignon', Jerusalem Artichoke 4, 5, 6, 8, 13

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

### Sides €5.50

Maris Piper Chips 1

Mixed Leaf Salad, Caesar Dressing 4, 9, 13

Fried Parsnips, Chestnut Dressing 4, 12, 13

### Desserts

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

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

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

Selection of Cheese, Spiced Fig 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,
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