

PICHET

€42 Lunch Menu

1 Course - €26, 2 Courses - €34, 3 Courses - €42

Starters

Velouté of Crown Prince Pumpkin, Whipped Fivemiletown Goats Cheese, Sage 4, 13

Cured Salmon, Horseradish, Beetroot, Granny Smith Apple, Dill 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, Maris Piper Chips, Kale, Green Peppercorn Sauce 4, 9, 13

Confit Salters Pork Belly, Sausage Roll, Smoked Pomme Puree, Savoy Cabbage, Brown Sauce 3, 12, 1

Cod, Potato Gruyere Crust, 'Bourignon', Alsace Bacon, Jerusalem Artichoke 1, 4, 7, 8, 9, 13, 14

Roasted Barbary Duck Breast, Celeriac & Honey, Roasted Shimeji Mushroom, Blackberry, Thyme 4, 9, 12, 13

Hand Rolled Tagliatelle of Wild Mushroom, Truffle Emulsion 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

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

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

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

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

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. Lupin

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