

# PICHET

## A La Carte Menu - January 2022

### Starters

Velouté of Potimarron Pumpkin, Whipped Fivemiletown Goats Cheese, Sage €12 4, 13

Cured Sea Bass, Horseradish, Beetroot, Granny Smith Apple, Dill €14.5 4, 8, 12, 13

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

Terrine of Organic Ring Farm Chicken, Quince, Pickled Walnut, Brioche €14,5 1, 3, 4, 7, 9, 12, 13, 14

### Mains

Chargrilled John Stone Striploin Steak, Maris Piper, Kale, Green Peppercorn Sauce € 36 4, 13

Roasted Barbary Duck Breast, Celeriac and Honey, Roasted Shimeji Mushrooms, Blackberry, Thyme €32 4, 9, 13

Salters Pork Loin, Sausage Roll, Smoked Pomme Purée, Cabbage, Brown Sauce €29 1, 4, 7, 9, 12, 13

Cod, Potato Gruyere Crust, 'Bourignon', Alsace Bacon, Jerusalem Artichoke €28 1,4, 7, 8, 9, 13, 14

Hand Rolled Tagliatelle of Wild Mushroom, Truffle emulsion €25.5 1,4,7,9,13,14

### 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 €12 1, 3, 4, 7, 13

Ile Flottante, Almond Tuile, Blackberry Sorbet €9 3, 4, 7, 13

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

Selection of Cheese, Spiced Fig Chutney, Cheese Crackers €13 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