

PICHIET

Please note this is a sample menu

A La Carte Menu

Starters

Baked Potato Soup, Iberico Chorizo, Spring Onion, Chive €12 4, 7, 13

Cured Torched Mackerel, Blood Orange, Fennel, Gordal Olive, Yoghurt €14.5 4, 8, 13

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

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

Mains

Chargrilled John Stone Striploin Steak, Pomme Purée, Onion, Chimichurri €36 4, 12, 13

Roast Breast of Ring Farm Chicken, Pomme Fondant, Leek, Morteau Sausage €29 4, 9, 12, 13

Roasted Halibut, Cauliflower, Brown Shrimp, Lemon €34 4, 5, 6, 8, 13

Hand Rolled Gnocchi, Wild Mushroom, Jerusalem Artichoke, Truffle Emulsion €25.5 1, 4, 7, 9, 13, 14

Sides €5.5

Chips 1

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

Fried Parsnip, Chesnut 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 1, 4, 7, 13, 14

Doughnut, Blood Orange, Cardamon Ice Cream €9 1, 4, 7, 13, 14

Selection of Cheese, Quince Chutney, Cheese Crackers €13 1, 4, 7, 13, 14

Sharing Specials

Cote de Boeuf for 2, Triple Cooked Chips, Baby Gem Salad, Beef Jus, Bernaise, Chimmichurri

Market Fish for 2, Whole Grilled Fish of the Day, Sauce of Brown Butter Shrimp,, Capers, Lemon, Parsley, Dessed Salad Leaves, Seaweed Buttered Potatoes

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