

PICHET

Lunch Menu Available Wednesday – Saturday 12:00 pm– 3:15pm

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

Starters

Sweetcorn Soup, Iberico Chorizo, Spring Onion, Sour Cream, Coriander 4, 7, 13

Roaring Water Bay Mussels, Nduja, Garlic, White Wine, Lemon, Parsley 1, 4, 6, 13

Smoked Ham Hock Terrine, Grilled Asparagus, Gribiche Sauce, 1, 4, 7, 8, 9, 10, 12, 13

Burrata, Wild Garlic and Hazelnut Pesto, Poached Pear, Sourdough 1, 3 (hazelnut), 4, 7, 9, 13, 14

Mains

Chargrilled Rump Of Slaney Valley Lamb, Potato Terrine, Anchoaide, Whipped Goat's Cheese 1, 12, 4, 9, 13 (4€ supplement)

Roasted Breast of Ring Farm Chicken, Pomme Fondant, Leek, Morteau Sausage 4, 9, 13

Roasted Hake, Langoustine Bisque, Prawn Raviolo, Fennel, Basil 1, 4, 5, 6, 8, 13

Hand Rolled Potato Gnocchi, Wild Mushroom, Jerusalem Artichoke, Truffle Emulsion 1, 4, 9, 13

Sides €5.5

Chips 1

Salad of Beetroot, Smoked Yoghurt, Pickled Walnut 1, 3(Walnut), 4, 10, 13,

Roasted Cauliflower, Miso Butter, Hazelnut 1,3 (hazelnut),4, 10

Desserts

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

White Chocolate Cheesecake, Rhubarb Sorbet 1, 4, 7

Doughnut, Blood Orange, Cardamom Ice Cream 1, 4, 7, 13, 14

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

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. Lupins

Origin of Beef: Irish, Suppliers: John Stone, McLoughlin Butchers

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