

PICHET

Three Course Set Menu €60

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, 9, 12, 13

Burrata, Wild Garlic and Hazelnut Pesto, Poached Pear, Sourdough 1, 3 (Hazelnut), 4, 7, 9, 12, 13, 14

Mains

Chargrilled Rump of Slaney Valley Lamb, Potato Terrine, Anchoïde, Whipped Goat's Cheese 1, 4, 8, 9, 12, 13

Roast Breast Of Ring Farm Chicken, Pomme Fondant, Leek, Morteau Sausage 4, 9, 13

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

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

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, 13

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, Cardamon Ice Cream 1, 4, 7, 13, 14

Selection of Cheese, Spiced Pear Chutney, Cheese Crackers 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. Lupins

Origin of Beef: Irish

Suppliers: John Stone, McLoughlin Butchers

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