

# PICHET

## À la Carte Menu

### Bites

**Gordal Olives** Marinated in Orange, Rosemary & Chilli €5

**Smoked Almonds** €6 1A, 2, 3 (Almond)

### Starters

**Roaring Water Bay Mussels**, Nduja, White Wine, Garlic, Toasted Focaccia €14 1A, 4, 6, 13

**Goat's Cheese**, Jerusalem Artichoke, Roscoff Onion, Pear, Pickled Walnut €16 3(Walnut/Hazelnut) 4, 10, 12, 13

**Glazed Beef Short Rib**, Parmesan Agnolotti €16 1A, 4, 7, 9, 13

**Parsnip Soup**, Spiced Chestnut, Pear €14 3 (chestnut), 4, 13

### Mains

**Chargrilled Venison Loin**, Celeriac, Boudin Noir, Blackberries, Oyster Mushroom, Thyme €37 4, 7, 9, 13

**Fillet of Grass Fed John Stone Beef**, Broccoli 'Caesar', Anchovy Crumb, Beef Fat Potato €42 1A, 4, 7, 8, 9, 12, 13

**Roasted Halibut**, Potimarron Squash, Morteau Sausage, Mussels, Haricot Beans €37 1A, 4, 6, 7, 8, 13

**Risotto Of Wild Mushrooms**, Hen Of The Woods, Parmesan Foam €28 1A, 4, 7, 13

### Sides €6

**Roasted Cauliflower**, Miso Butter, Hazelnut 3 (Hazelnut), 4, 10, 13

**Hispi Cabbage**, Smoked Bacon Cream 4, 15

### Chips

### Desserts

**Chocolate Choux Bun**, Praline, Tonka Bean Ice Cream €13 1A, 3 (hazelnut/almond), 4, 7

**White Chocolate Cheesecake**, Blackberry Sorbet €13 1A, 4, 7, 13

**Honey Panna Cotta**, Quince, White Chocolate Crumb, Basil €13 1A, 4, 7, 13

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

### *\*Menu subject to change\**

#### Some of our Dishes Contain the Allergens Listed Below

1. Cereals Containing Gluten, 1A. Wheat, 1B. Rye, 1C. Barley, 1D. Oats, 1E. Durum, 2. Peanuts, 3. Nuts(Almonds,Pistachio), 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.

#### Origin Of Beef: Irish

Suppliers: John Stone, Mcloughlin Butchers

*A 12.5% Discretionary Service Charge Will Be Added to Tables of 5 or More*