

# PICHET

## Lunch Menu

Menu Available Wednesday- Saturday 12pm-3pm

Three Course €42 Two Course €34 One Course €26

### 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 1A, 4, 6, 13

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

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

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

### Mains

**Glazed Venison Shoulder**, Celeriac and Honey, Oyster Mushroom, Blackberry, Thyme 4, 7, 9, 13

**Chargrilled Striploin of Aged Grass Fed Beef**, Charred Broccoli 'Caesar', Chips 4, 7, 8, 9, 13 (4€ supplement)

**Roasted Stone Bass**, Potimarron Squash, Morteau Sausage, Mussels, Haricot Beans 4, 6, 7, 8, 13

**Risotto Of Wild Mushrooms**, Hen of the Woods, Parmesan Foam 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 1A, 3 (Hazelnut), 4, 7

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

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

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

### *\*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