

PICHIET

Three Course Menu €65

Bites

Gordal Olives Marinated in Orange, Rosemary and Chilli €5

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

Starters

Salt Baked Celeriac, Taramasalata, Lardo, Smoked Almond, Lovage 1A, 2, 3 (Almond/Peanut), 4, 8, 7, 12

Tartare of John Stone Striploin, Truffle Mayo, Homemade Potato Crisp, Pickled Shallot 1A, 7, 8, 12, 13

Torched Cured Mackerel, BBQ Heirloom Tomato, Smoked Yoghurt, Olive, Anchovy, Focaccia 1A, 4, 8, 12, 13

Charred Jumbo Asparagus, Parmesan Agnolotti, Wild Garlic Pesto 1A, 3 (Hazelnut) 4, 7, 13

Mains

Chargrilled Lamb Saddle, Potato Terrine, Goat Cheese, Asparagus, Anchoiade, BBQ Baby Gem 4, 9, 8, 11, 12, 13

Grilled Iberico Pork Pressa, Hispi Cabbage, Charred Sweetcorn, Chorizo, Crackling 1A, 4, 7, 9

Roasted Halibut, Buttered Leek, Ham Hock Velouté, Romesco 3 (Almond), 4, 8, 13, 14

Roasted Hispi Cabbage, Parmesan Gnocchi, Smoked Potato Velouté, Hen of The Woods, Dill 1A, 1E, 4, 7, 13

Sides

Charred Tenderstem Broccoli, Caesar Dressing, Smoked Gubeen €6.75 4, 7, 8, 12, 13

Roasted Cauliflower, Miso Butter, Hazelnut €6 3 (Hazelnut), 4, 10, 13

Chips €6 1A

Desserts

Sticky Toffee Pudding, Crème Fraiche Ice Cream 1A, 4, 7

70% Chocolate Mousse, Espresso Crumb, Passionfruit Sorbet 1A, 4, 7, 10, 13

Glazed Strawberries, Lemon Curd, Semolina Cake, Chantilly, Mint Ice Cream 1A, 1E, 3 (Almond) 4, 7, 13

Selection of Cheese, Spiced Pear Chutney, Cheese Crackers 1A, 4, 7, 13, 14

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, Walnut, Hazelnut, Chestnut) 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. All gratuities and service charge are given directly to our staff.0