

PICHET

Three Course Set Menu €62

Starters

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

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

Mains

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

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

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

Risotto of Wild Mushrooms, Hen Of The Woods, Parmesan Foam 1A, 4, 7, 13

Sides €6

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

Hispi Cabbage, Smoked Bacon Cream 4, 15

Chips 1A

Desserts

Chocolate Choux Bun, Praline, Tonka Ice Cream 1A, 3 (Hazelnut/Almond), 4, 7

White Chocolate Cheesecake, Raspberry Sorbet 1A, 4, 7, 13

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

Selection of Cheese, Spiced Fig Chutney, Cheese Crackers 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