

PICHIET

Three Course Menu €68.50

Starters

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

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

Cured Mackerel, Heirloom Tomato, Smoked Yoghurt, Gordal Olive, Anchovy, Focaccia 1A, 4, 6, 13

Glazed Girolle and Shiitake Mushroom, Roasted Onion, Lovage, Crumb 1A, 4, 13

Mains

Chargrilled Lamb Saddle, Potato Terrine, Goat's Cheese, Roscoff Onion, Anchoiade, BBQ Baby Gem 4, 9, 8, 12, 13

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

Roasted Halibut, Coco de Paimpol Bean, Lemon Pickle, Courgette, Basil, Morteau Sausage 4, 8, 13

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

Sides

Organic Irish Padron Peppers, Romesco Sauce, Smoked Gubeen Cheese €7.50 3 (Almonds) 4, 13

Roasted Cauliflower, Miso Butter, Hazelnut €6.75 3 (Hazelnut), 4, 10, 13

Chips €6 1A

Desserts

Warm Rice Pudding, Stewed Apricots, White Chocolate Crumb, Cardamom Ice Cream 1A, 4, 7, 13

Lemon Tart, Blackberry Sorbet 1A, 4, 7, 13

Choux Bun of Irish Strawberry, Lemon Curd, Vanilla, Mint Ice Cream 1, 4, 7

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.