

PICHIET

Three Course Menu €65

Starters

Spiced Sweet Potato Soup, Chorizo, Spring Onion, Yoghurt, Coriander 1A, 4, 13

Torched Cured Mackerel, Smoked Yoghurt, Blood Orange, Pickled Fennel, Gordal Olive 4, 8, 13

Homemade White Pudding, Onion Soubise, Crispy Hen's Egg 1A, 1C, 1D, 4, 7, 9, 13

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

Mains

Chargrilled Lamb Saddle, Smoked Aubergine, Potato Terrine, Labneh, Chimichurri 4, 9, 11, 13

Fillet of Grass Fed Beef, Roast Carrot, Beef Cheek Onion, Beef Fat Crumb, Tarragon 1A, 4, 7, 9, 12, 13

Soy Glazed Salmon, Scallop, Apple Horseradish Cream, Golden Beetroot, Compressed Kohlrabi, Dill 1A, 4, 6, 8, 10, 13

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

Sides

Charred Tenderstem Broccoli, Ceasar 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

White Chocolate and Yogurt Mousse, Stem Ginger, Rhubarb Sorbet 1A, 4, 7, 13

Caramel Custard Tart, Vanilla Ice Cream 1A, 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.