

# PICHIET

Lunch Menu Available 12pm-3:15pm

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

## Bites

Gordal Olives Marinated in Orange, Rosemary and Chilli €5.25 <sup>3</sup> (Almonds), 4, 8, 12, 13

Smoked Almonds €6.25 <sup>1A, 2</sup>, (Almond/Peanut)

## Starters

Cod And Chorizo Croquettes, Confit Jalapeno Mayo, Shaved Fennel and Dill Salad <sup>1A, 4, 7, 8, 12, 13</sup>

John Stone Beef Tartare, Black Garlic, Sesame Cracker, Boyne Valley Ban <sup>1A, 4, 7, 11, 12, 13</sup>

Roaring Water Bay Mussels, Café de Paris Butter Broth, Grilled Focaccia <sup>1A, 4, 6, 8, 12, 13</sup>

Baked Potato Soup, Lyonnaise Onion, Roast Gnocchi, Knockanore Cheese Foam, Dill <sup>1A, 4, 7, 13</sup>

## Mains

Glazed Lamb Shoulder, Whipped Goats Cheese, Potato Terrine, Asparagus Fricassee <sup>4, 9, 13</sup>

Barbary Duck Breast, Lentil and Smoked Sausage Cassoulet, Celeriac <sup>1A, 4, 7, 9, 12, 13</sup>

Roasted Hake, Tenderstem Broccoli, Roast Fish Sauce, Mussels, Wild Garlic <sup>1A(Soy Sauce), 6, 8, 9, 10, 12, 13</sup>

Parmesan Agnolotti, Roasted Jerusalem Artichoke, Basil and Hazelnut Pesto <sup>1A, 3(Hazelnut), 4, 7, 12, 13</sup>

## Sides

Chips €6.25 <sup>1A</sup>

Roasted Cauliflower, Miso Butter, Hazelnut €7.75 <sup>3</sup> (Hazelnut), 4, 10, 13

Salt Baked Beetroot, Homemade Ricotta, Pickled Blood Orange, Candied Walnut €7.75 <sup>3</sup> (Walnut), 4, 12, 13

## Desserts

Apple Tarte Tatin, Puff Pastry Ice Cream <sup>1A, 4, 7, 13</sup>

Blood Orange Posset, Granita, Fennel Seed Sablé <sup>1A, 4, 7</sup>

55% Chocolate Cremeux, Espresso Cake, Mascarpone, Madeira, Coffee Ice Cream <sup>1A, 3(Almonds), 4, 7, 13</sup>

Selection of Cheese, Pear Chutney, Sheridans Crackers <sup>1A, 4, 11, 13, 14</sup> (€4 supplement)

**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.