

# PICHIET

## A la carte

### Bites

Gordal Olives Marinated in Orange, Rosemary, and Chilli €5.25 <sup>13</sup>

Smoked Almonds €6.25 <sup>1A, 2, 3 (Almond/Peanut)</sup>

### Starters

Cod And Chorizo Croquettes, Confit Jalapeno Mayo, Shaved Fennel and Dill Salad €15.75 <sup>1A, 4, 7, 8, 12, 13</sup>

Terrine Of Ring Farm Chicken and Smoked Ham Hock, Gribiche Sauce, House Pickles, Toasted Sourdough €16.75 <sup>1A, 7,9, 12,13</sup>

Roasted Scallops, Carrot and Brown Butter, Smoked Yoghurt, Anchoiade €19.50 <sup>1A, 4, 6, 8, 12, 13</sup>

Baked Potato Soup, Lyonnaise Onion, Roast Gnocchi, Knockanore Cheese Foam, Dill €15.25 <sup>1A, 4, 7, 13</sup>

### Mains

Loin of South Leinster Lamb, Kofta, Whipped Goats Cheese, Potato Terrine, Asparagus Fricassee €43.00 <sup>4, 9, 13</sup>

Barbary Duck Breast, Lentil and Smoked Sausage Cassoulet, Celeriac, Duck Pudding, €41.50 <sup>1A, 4, 7, 9, 12, 13</sup>

Roasted Halibut, Purple Sprouting Broccoli, Roast Fish Sauce, Mussels, Wild Garlic €38.75 <sup>1A(Soy Sauce),6, 8, 9, 10,12, 13</sup>

Parmesan Agnolotti, Roasted Jerusalem Artichoke, Basil and Hazelnut Pesto €29.25 <sup>1A, 3(Hazelnut), 4, 7, 12, 13</sup>

### Sides

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

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

Chips €6.25 <sup>1A</sup>

### Desserts

Blood Orange Posset, Granita, Fennel Seed Sablé €13.50 <sup>1A, 4,7</sup>

Apple Tarte Tatin, Puff Pastry Ice Cream €13.50 <sup>1A, 4, 7, 13</sup>

Caramelised White Chocolate Parfait, Honey Yoghurt Foam, Rhubarb Sorbet €13.50 <sup>4, 7,13</sup>

Selection of Cheese, Homemade Spiced Pear Chutney, Sheridans Brown Bread Crackers €16.50 <sup>1A, 4, 11, 13, 14</sup>

### 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) 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 and are shared amongst our staff.