

PICHET

A la Carte Menu

Bites

Gordal Olives Marinated in Orange, Rosemary, and Chilli €5.25 13

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

Starters

Hot Smoked Organic Salmon, Crispy Hen's Egg, Watercress Velouté, Horseradish €16.75 1A, 4, 7, 8, 13

John Stone Beef Tartare, Black Garlic, Sesame Cracker, Boyne Valley Bán €17.75 1A, 4, 7, 11, 12, 13

Roasted Scallops, Charred Corn, Nduja, Chorizo, Sour Cream, Coriander €19.50 4, 6, 13

Salad of Heirloom Tomato, Watermelon, Gordal Olive, Tomato Jelly, Elderflower €15.25 9, 13

Mains

Loin of South Leinster Lamb, Whipped Goats Cheese, Potato Terrine, Asparagus Fricassee €43.00 4, 9, 13

Barbary Duck Breast, Lentil and Smoked Sausage Cassoulet, Celeriac, Duck Pudding, €41.50 1A, 4, 5, 7, 8, 9, 12, 13

Roasted Hake, Prawn and Saffron Orzo, Courgette and Basil, Lardo €35.00 1A, 1E, 5, 6, 8, 9, 13

Parmesan Agnolotti, Roasted Jerusalem Artichoke, Basil and Hazelnut Pesto €29.25 1A, 2, 3(Hazelnut), 4, 7, 12, 13

Sides

Deep Fried Spiced Artichokes, Saffron Roast Garlic Aioli €7.75 1A, 4, 12, 13

Roasted Cauliflower, Miso Butter, Hazelnut €7.75 3 (Hazelnut), 4, 10, 13

Chips €6.25 1A

Desserts

Valencia Orange Posset, Granita, Fennel Seed Sablé €13.50 1A, 4, 7

Apple Tarte Tatin, Puff Pastry Ice Cream €13.50 1A, 4, 7, 13

Eton Mess, Meringue, Irish Strawberry, Lemon Curd, Vanilla Cream €13.50 4, 7, 13

Selection of Cheese, Homemade Spiced Pear Chutney, Sheridans Brown Bread Crackers €16.50 1A, 4, 11, 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) 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.