

PICHIET

Lunch Menu Available 12pm-3:15pm

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

Bites

Gordal Olives Marinated in Orange, Rosemary and Chilli €5.25 4, 8, 12, 13

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

Starters

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

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

Roaring Water Bay Mussels, Nduja, White Wine, Parsley, Lemon, Grilled Focaccia 1A, 4, 6, 8, 13

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

Mains

Glazed Lamb Shoulder, Whipped Goats Cheese, Potato Terrine, Asparagus Fricassee 4, 9, 13

Barbary Duck Breast, Lentil and Smoked Sausage Cassoulet, Celeriac 4, 7, 9, 12, 13

Roasted Hake, Prawn Saffron Orzo, Courgette and Basil, Lardo 1A, 5, 6, 8, 9, 10, 12, 13

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

Sides

Chips €6.25 1A

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

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

Desserts

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

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

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

Selection of Cheese, Pear Chutney, Sheridans Crackers 1A, 4, 11, 13, 14 (€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.