

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, Knockanore Cheese €17.75 1A, 4, 7, 8, 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 Goat Cheese, Potato Terrine, Pea and Broad Bean Fricassée €43.00 1A, 4, 9, 13

John Stone Beef Fillet, Jerusalem Artichoke, Girolle Mushroom, Baby Leek, Smoked Bordelaise €44.50 1A, 4, 7, 8, 9, 12, 13

Roasted Cod, Crab and Saffron Orzo, Courgette and Basil, Lardo €38.75 1A, 1E, 5, 6, 8, 9, 13

Parmesan Agnolotti, Roasted Courgette, Girolle Mushroom, Focaccia Crumb, Fresh Herb Dressing €29.25 1A, 4, 7, 9, 12, 13

Sides

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

Chips €6.25 1A

Desserts

Lemon Posset, Peach Granita, Raspberry, Sablé Biscuit €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, Strawberry Sorbet €13.50 4, 7, 13

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

Specials

Gambas a la Plancha, Nduja, White Wine, Butter, Lemon, Parsley, Grilled Focaccia €17.75 1A, 4, 5, 8, 12, 13

John Stone Dry Aged Tomahawk (For Two), Chips, Dressed Organic Leaves, Chimichurri, Béarnaise, Bordelaise Sauce €122.00 1A, 4, 7, 9, 11, 13

Whole Roasted Seabream (For Two), Deboned, Stuffed with Confit Fennel, Olive Oil, Bonito Butter Sauce with Mussels, Crab, Capers, Samphire, Dressed Salad, Seaweed Buttered Baby Potatoes €94.00 1A, 1C, 4, 5, 6, 8, 10, 13

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.