

# 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

Chicken Liver Parfait, Baked Figs, Toasted Brioche, Pistachio €17.75 1A, 3 (pistachio), 4, 7, 13

Glazed Beef Short Rib, Parmesan Agnolotti €17.75 1A, 4, 7, 9, 13

Potato and Leek Soup, Crème Fraiche, Chive Oil, Guinness Bread €15.25 1A, 4, 13

### Mains

Iberico Pork Presa, Crispy Belly, Tenderstem Broccoli, Chimichurri, Fried Polenta €43.00 4, 9,11,12, 13

John Stone Beef Fillet, Jerusalem Artichoke, Girolle Mushroom, Smoked Bordelaise €44.00 4, 7, 9, 12, 13

Roasted Halibut, Celeriac Velouté, Seaweed Buttered Grilled Pointy Cabbage, Mussels €38.75 6,4, 8, 9, 13

Mushroom Pithivier, Truffle and Knockanore Sauce, Organic Irish Leaf Salad €31.50 1A, 4, 7, 9, 11, 12,13

### Sides

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

Tajin Spiced Organic Irish Padron Peppers, Saffron Roast Garlic Aioli €7.75 1A, 4, 7, 10, 13

Chips €6.25 1A

### Desserts

Baked 70% Chocolate Tart, Miso Caramel Ice Cream €13.50 1A, 4, 7, 13

Carrot Cake, Spiced Raisins, Walnut Crumble, Cream Cheese €13.50 1A, 3(Almond, Walnut) 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.