

# PICHET

## *A La Carte Dinner – menu subject to change*

### **Bites**

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

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

### **Starters**

Cured Organic Salmon, Horseradish Cream, Crab, Smoked Potato, Pickled Cucumber €19 <sup>1A, 4, 7, 8, 13</sup>

Bluebell Falls Goat's Cheese, Baked Figs, Toasted Brioche, Pistachio €19.50 <sup>1A, 3 (Pistachio) 4, 7, 11, 8, 12, 13</sup>

Glazed Beef Short Rib, 24 Month Aged Parmesan Agnolotti €20 <sup>1A, 4,7,9, 13</sup>

Spiced Chestnut Soup, Poached Quince, Roasted Artichoke €17.50 <sup>3 (Chestnut), 4, 13</sup>

### **Mains**

Iberico Pork Presa, Crispy Belly, Tenderstem Broccoli, Chimichurri, Fried Polenta €45 <sup>4, 9,11,12, 13</sup>

Loin of Fallow Venison, Jerusalem Artichoke, Glazed Maitakes, Smoked Bordelaise €47 <sup>4, 9, 12, 13</sup>

Roasted Halibut, Celeriac Velouté, Seaweed Buttered Grilled Pointy Cabbage, Mussels €44 <sup>6, 8, 9, 13</sup>

Mushroom Pithivier, Truffle and Knockanore Sauce, Organic Irish Leaf Salad €35 <sup>1A, 4, 7, 10,13</sup>

### **Sides**

Chips €6.75 <sup>1A</sup>

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

Fried Delica Pumpkin, Stracciatella, Pumpkin Seed and Chilli Rayu €7.75 <sup>1A, 4, 10, 11, 13</sup>

### **Desserts**

White Chocolate Bavarois, 70 % Chocolate Mousse, Salted Caramel, Tonka Bean Ice Cream €15.50 <sup>1A, 4, 7, 13</sup>

Carrot Cake, Spiced Raisins, Walnut Crumble, Cream Cheese €15.50 <sup>1A, 3(Almond, Walnut) 4, 7, 13</sup>

Blackberry Pavlova, Lemon Curd, Vanilla Cream, Blackberry Sorbet €15.50 <sup>4, 7, 13</sup>

Selection of Cheese, Homemade Spiced Pear Chutney, Sheridans Brown Bread Crackers €17.50 <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, 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.