

# PICHIET

## Three Course Set Menu €71

### 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

Roaring Water Bay Mussels, Braised Leeks, Morteau Sausage, White Wine, Toasted Sourdough <sup>1A,4,6,13</sup>

Chicken Liver Parfait, Port Baked Figs, Toasted Brioche, Pistachio <sup>1A, 3 (pistachio), 4, 7, 13</sup>

John Stone Beef Tartare, Truffle Mayonnaise, Pickled Shallots, Potato Crisps <sup>7,8,12,13</sup>

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

### Mains

Iberico Pork Presa, Pomme Fondant, Organic Kale Sprouts, Onion Ring, Caesar Dressing <sup>4,7,8,9,12,13</sup>

Barbary Duck Breast, Orange Glazed Endive, Roast Fennel, Confit Leg, Pickled Walnut <sup>1A, 3(Walnut) 7, 9, 12, 13</sup>

Roasted Halibut, Dashi Broth, Seaweed Buttered January King Cabbage, Mussels, Shitake Mushroom <sup>1A,4,6,8,9,10,13</sup>

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

### Sides

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

Spiced Rainbow Carrots, Smoked Yogurt, Gremolata, Brioche Crumb €7.75 <sup>1a, 4, 7</sup>

Chips €6.25

### Desserts

Warm 70 % Chocolate Mousse, White Chocolate Bavaois, Salted Caramel, Tonka Bean Ice Cream <sup>4, 7, 13</sup>

Baked Rice Pudding, Poached Rhubarb, Cardamon Ice Cream, Sesame Tuile <sup>4, 7, 11, 13</sup>

Vanilla and Passion Fruit Cheesecake, Toasted Coconut, Mango Sorbet <sup>1A, 4, 7, 13</sup>

Selection of Cheese, Homemade Spiced Fig and Apple Chutney, Sheridans Brown Bread Crackers <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.