

# PICHIET

## A la Carte Menu

### Bites

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

Smoked Almonds €6.25 1A, 2, 3 (Almond, Peanut)

### Starters

Glazed Beef Short Rib, Knockanore and Parmesan Agnolotti €20.00 1A, 4, 7, 9, 13

Roasted Scallops, Confit Fennel, Prosciutto, Blood Orange Beurre Blanc €22.50 4, 6, 13

Jumbo Asparagus, Grilled Leeks, Crispy Hen's Egg, Taramasalata, XO Sauce €19.50 1A,4,5,7,8,10,11,12,13

Salad of Salt Baked Celeriac, Whipped Bluebell Falls Goats Cheese, Prune, Chicory, Walnut Dressing €17.50 3(Walnut),4,9,13

### Main

Spiced Cherry Valley Duck Breast, Black Pudding, Glazed Beetroot, Girolles, Smoked Almond €46.00 1A 4,9,13

Rack of Salters Dry Aged Pork, Roasted Gnocchi, Creamed Corn, Jalapeño, Swiss Chard €46.00 1A,4,7,13

Roasted Halibut, Lemongrass Ginger Bisque, Prawn Toast, Cime di Rapa, Mint & Basil €44.00 1A,4,5,7,8,9,10,11,13

Jerusalem Artichoke Risotto, Hen of the Woods, Wild Garlic, Hazelnut & Smoked Gubbeen Pesto €34.00 3(Hazelnut),4,9,12,13

### Sides

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

Grilled Hispi Cabbage, Preserved Lemon, Caesar Dressing, Focaccia Crumb €7.75 1A, 4, 7, 8, 12, 13

Chips €6.25 1A

### Desserts

Warm 70% Chocolate Mousse, White Chocolate Bavaois, Salted Caramel, Tonka Bean Ice Cream €14.50 4, 7, 13

Choux Bun of Rhubarb and Custard, Buttermilk Ice Cream €14.50 1A, 4, 7, 13

Blood Orange Granita, Fennel Jam, Velvet Cloud Yogurt, Orange Blossom Ice Cream €14.50 4, 7, 13

Selection of Cheese, Homemade Spiced Fig and Apple Chutney, Mixed Seed 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, 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.