

PICHIET



Bites

Smoked Almonds	4,8,13	€6.25
Padrón Peppers, Espelette	1A	€4.50

A Lá Carte Menu

Gordal Olives Marinated in Orange, Rosemary, and Chili	€5.25
	1A, 2, 3

Starters

Balfego Tuna Loin, Ponzu Dressing, Wasabi, Granny Smith Apple, Pickled Cucumber, Mooli	€20
	7, 8, 9, 10, 12, 13

Mains

Loin of South Leinster Lamb, Butter Roasted Potato, Asparagus, Anchovy Mayo, Tomato, Olive & Basil Jus	€41
	4,7,8,12,13

Glazed Beef Short Rib, Knockanore and Parmesan Agnolotti	€20
	1A, 4, 7, 9, 13

Rack of Salters Dry Aged Pork, Spring Greens In Honey Mustard Dressing, Gnocchi, Pickled Mustard Jus	€42
	1A, 4,7,9,12,13

Tempura Courgette Flower, Spiced Romesco Sauce, Heirloom Tomato, Organic Mizuna	€16
	3, 12, 13

Roasted Halibut, Shellfish Rice, Grilled Squid, Organic Kale, Chimichurri	€44
	4,5, 6, 7, 8, 9, 11, 12, 13

Sweetcorn Soup, Nduja, Chorizo, Charred Sweetcorn, Sour Cream, Coriander	€15
	4, 13

Roasted Gnocchi, Courgette & Basil, Bluebell Falls Goats Cheese, Violet Artichoke	€31
	1A,4,7,13

Sides

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

Caesar Salad, Baby Gem, Crowes Bacon, Smoked Gubbeen, House Caesar Dressing	€6.25
	1A,4,7, 8, 12, 13

Chips	€6.25
	1A

Specials

Starter

Gambas a la Plancha
Nduja Butter Sauce,
Grilled Bread 1A, 4, 5, 8, 13
€19.50



Steak Special

John Stone Sirloin
Steak
Chips, Dressed Organic
Irish Leaves, Béarnaise,
Smoked Bordelaise 1A, 4, 7, 9, 11, 13
€46

Sharing Mains

Dry Aged John Stone Tomahawk (For Two) , Chips,
Dressed Organic Irish Leaves, Chimichurri,
Béarnaise, Smoked Bordelaise 1A, 4, 7, 9, 11, 13
€122

Plaice Grilled on the Bone (For Two), Yuzu Bonito
Butter Sauce, Brown Shrimp, Capers, Prawns,
Goatsbridge Trout Roe, Organic Leaf Salad, Seaweed
Ratte Potatoes 1A, 1C, 4, 5, 6, 8, 10, 13
€79

Cherry Valley Duck Roasted on Crown (For Two),
Triple Cooked Duck Fat Potatoes, Béarnaise,
Watercress Salad 1A, 4, 7, 9, 11, 13
€89

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.