

# 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)

Padrón Peppers, Espelette Pepper €4.50 1A

### Starters

Cured Mackerel, Ponzu Dressing, Wasabi, Granny Smith Apple, Pickled Cucumber, Mooli €17.50 4, 7, 8, 9, 10, 12, 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 Heirloom Tomato, Burrata, Watermelon, Basil Emulsion, Croutons, Pickled Shallots €16.00 1A, 4, 7, 9, 12, 13

Sweetcorn Soup, Nduja, Chorizo, Charred Sweetcorn, Sour Cream, Coriander €15.00 4, 13

### Main

Slaney Valley Lamb Rump, Roasted Gnocchi, Tomato Cumin Purée, Smoked Labneh, Courgette, Baby Gem €41.00 1A 4,7,13

Rack of Salters Dry Aged Pork, Shallot Purée, Potato Fondant, Cabbage & Morteau Sausage, Mustard Jus €42.00 4,9,12,13

Roasted Halibut, Lemongrass Ginger Bisque, Prawn Toast, Grilled Tenderstem Broccoli, Mint & Basil €44.00 1A,4,5,7,8,9,10,11,13

Ricotta Agnolotti, Broad Beans and Peas, King Oyster Mushroom, Wild Garlic Pesto, Parmesan Foam €34.00 1A,3(Hazelnut) ,4,7,13

### 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

Chilled Vanilla and Cardamom Rice Pudding, Irish Strawberries, Lemon Balm Ice Cream, Honey Tuile €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.