

# PICHIET

## Lunch Menu

One Course €28, Two Courses €37 Three Courses €46

Available 12pm - 3:15pm

### Bites

Smoked Almonds €6.25  
1A, 2, 3

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



### Starters

**White Onion Soup** 3(Hazelnuts),4,13  
Girolles, Toasted Hazelnuts, Parsley Oil

**Rustic French Terrine Ploughman's Style**  
Hegarty Cheddar, Piccalilli, Brown  
Sauce, Sourdough 1A, 5, 8, 12, 13

**Salt Baked Celeriac** 3(Walnut ), 4, 9, 12, 13  
Blue Bells Falls Goats Cheese, White  
Endive, Solliès Fig, Walnut Dressing

**Killary Fjord Mussels** 1A, 5, 6, 8, 10, 13  
Thai Curry Broth, Pak Choi, Grilled  
Sourdough, Lime



### Mains

#### Chargrilled Free Range Chicken Thigh

Coco Beans, Shitakes, Morteau 4, 9, 12, 13  
Sausage, Charred Corn, Swiss  
Chard, Tarragon Garlic Butter

**Confit Roast Duck Leg** 4,7,9,12,13  
Pressed Potato, Pink Peppercorn  
Sauce, Boudin Noir, Bitter Leaves,  
Truffle Caesar Dressing

**Roasted Hake** 7,8,12,13  
Gribiche Sauce, Grilled Leek, New  
Potato, Dill, Beer Battered Scraps

**Hand Rolled Gnocchi** 1A,3(Hazelnuts),4,7,13  
Pumpkin Purée, Roasted Seasonal  
Mushrooms, Stracciatella, Grilled Organic  
Kale, Hazelnuts, Brown Butter, Sage

### Sides

Padrón Peppers, Espelette, €7.75  
Garlic Saffron Aioli 1A,7,13

Chips 1A €6.25

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

### Desserts

Sticky Toffee Pudding , Fig Leaf Ice  
Cream 1A, 4, 7, 13

Poached Blood Peach, Raspberry  
Granita, Velvet Cloud Yogurt, Mint  
Ice Cream 4, 7, 13

Warm 70% Chocolate Mousse,  
Cherry Compote, White Chocolate  
Bavarois, Tonka Bean Ice Cream 4, 7, 13

Selection of Cheese, Spiced Plum  
Chutney, Sheridan's Crackers  
(€4 supplement) 1A, 2, 3, 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.