

PICHIET

Lunch Menu Available 12pm – 3.15pm

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

Bites

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

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

Grilled Padrón Pepper, Espelette Pepper Seasoning €4.50 1A

Starters

Killary Fjord Mussels, Nduja, Leeks, Parsley, Grilled Sourdough 1A, 4, 6, 13

Sweetcorn Soup, Nduja, Chorizo, Charred Sweetcorn, Sour Cream, Corriander 4, 13

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

Salad of Heirloom Tomato, Burrata, Watermelon, Basil Emulsion, Croutons, Pickled Shallots 1A, 4, 7, 9, 12, 13

Mains

Confit Salter's Pork Belly, Shallot Purée, Potato Fondant, Cabbage & Morteau Sausage, Mustard Jus 4,9,12,13

Slow Cooked Lamb Shoulder, Roasted Gnocchi, Tomato Cumin Purée, Smoked Labneh, Courgette, Baby Gem 1A 4,7,13

Roasted Hake, Lemongrass Ginger Bisque, Purple Sprouting Broccoli, Prawn Toast, Mint & Basil 1A,4,5,7,8,9, 10, 11, 13

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

Sides

Chips €6.25 1A

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

Desserts

Chilled Vanilla and Cardamon Rice Pudding, Irish Strawberries, Lemon Balm Ice Cream, Honey Tuile 1A, 4, 7, 13

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

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

Selection of Cheese, Spiced Fig 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.