# PICHET

## A la Carte Menu

#### **Bites**

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

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

### Starters

Roasted Scallops, Pancetta, Petit Pois a la Francaise, BBQ Baby Gem Lettuce €22.50 4, 6, 13

Teriyaki Cured Torched Organic Salmon, Pickled Mooli, Granny Smith Apple, Wasabi Mayo, Coriander €19.50 1A, 7,8, 10, 12, 13

Salad of Heirloom Tomatoes, Stracciatella, Anchovy, Oregano Emulsion €15.25 4, 8, 7, 9, 12, 13

Pigs Head & Black Pudding Croquette, Charred Leeks, Sauce Gribiche, Bayonne Ham €18.95 1A, 4, 7, 9, 12, 13

#### Mains

Saddle of Leinster Lamb, Tomato and Cumin Purée, Smoked Yoghurt, Roasted Gnocchi, Courgette, Basil €46.00 1A, 4, 7, 9, 13

Barbary Duck Breast, Orange Glazed Endive, Fennel, Leg Spring Roll, Pickled Walnut Jus €46.00 1A,3(Walnut),4,7,9,12,13

Roasted Halibut, Borlotti Beans, Girolles, Charred Corn, Sweetcorn Truffle Foam €43.00 4,8,13

Knockanore Cheese Agnolotti, Courgette, Girolles, Broad Beans, Lovage and Hazelnut Pesto €35.00 1A, 3 (Hazelnut), 4, 7, 12, 13

#### Sides

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

Charred Tendersteam Broccoli, Caesar Dressing, Smoked Gubbeen, Focaccia Crumb €7.75 1A, 4, 7, 8, 12, 13

Chips €6.25 1A

## Dessert

70% Chocolate Mousse, Cherry Compote, Cherry Sorbet, Honeycomb €14.50 4, 7, 13

Ile Flottante, Créme Anglaise, Irish Strawberry, Strawberry Prosecco Sorbet, Almond & Sesame Tuile €14.50 3 (Almond), 4, 7, 11, 13

Coconut Parfait, Rum Roasted Pineapple, Passion Fruit Gel, Coconut Sorbet €14.50 1A, 4, 7, 13

Selection of Cheese, Homemade Spiced Fig and Apple Chutney, Sheridans Brown Bread 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) 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 and are shared amongst our staff.