

# 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, 12, 13

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

## Starters

Roaring Water Bay Mussels, Braised Leeks, Morteau Sausage, White Wine, Toasted Sourdough 1A, 4, 6, 13

Teriyaki Cured Torched Mackerel, Pickled Mooli, Granny Smith Apple, Wasabi Mayo, Coriander 1A, 7, 8, 10, 12, 13

Charred Asparagus, Crispy Hen's Egg, Sauce Gribiche, Bayonne Ham 1A, 4, 7, 12, 13

Salt Baked Celeriac, Straciatella, Pass Crassane Pear, Castelfranco, Smoked Almonds 1A, 2, 3 (Almonds), 4, 7, 9, 12, 13

## Mains

Harissa Spiced Lamb Shoulder, Pomme Fondant, Charred Broccoli, Onion Ring, Caesar Dressing 4,7,8,9,12,13

Barbary Duck Breast, Orange Glazed Endive, Roasted Fennel, Pickled Walnut 3(Walnut) 7, 9, 12, 13

Roasted Hake, Dashi Broth, Seaweed Buttered January King Cabbage, Mussels, Shiitake 1A, 6, 4, 8, 9, 10, 13

Knockanore Cheese Agnolotti, White and Green Asparagus, Charred Broccoli, Wild Garlic Pesto 1A, 3(Hazelnut), 4, 7, 12, 13

## Sides

Chips €6.25

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

Spiced Rainbow Carrots, Smoked Yogurt, Gremolata, Brioche Crumb €7.75 1A, 4, 7

## Desserts

Baked Rice Pudding, Poached Rhubarb, Cardamom Ice Cream, Sesame Tuile 4, 7, 11, 13

70 % Chocolate Mousse, Blood Orange Curd, Tonka Bean Ice Cream, Honeycomb 4, 7, 13

Treacle Tart, Yoghurt and Stem Ginger Ice Cream 1A, 4, 7, 13

Selection of Cheese, Spiced Fig Chutney, Sheridan's Crackers (**€4 supplement**) 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.