

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

Salad of Heirloom Tomatoes, Stracciatella, Artichoke Barigoule, Anchovy,
Oregano Emulsion 4, 8, 7, 9, 12, 13

Mains

Glazed Lamb Shoulder, Tomato & Cumin Purée, Smoked Yoghurt, Roasted
Gnocchi, Courgette, Basil 1A, 4, 7, 9, 13

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

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

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

Sides

Chips €6.25 1A

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

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

Desserts

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

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

Baked Lemon 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.