

PICHET

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

Killary Fjord Mussels, Nduja Butter Broth, Coriander, Grilled Sourdough 1A, 4, 6, 13

Glazed Beef Short Rib, Knockanore and Parmesan Agnolotti 1A, 4, 7, 9, 13

Spiced Chestnut and Salsify Soup, Poached Quince, Bayonne Ham 3(Chestnut), 4, 13

Salt Baked Celeriac, Whipped Bluebell Falls Goat Cheese, Prune, White Chicory, Walnut Dressing 3(Walnut), 4, 9, 13

Mains

John Stone Sirloin Steak, Roasted Beef Fat Potato, Dressed Organic Irish Leaves, Bearnaise 4, 7, 8, 9, 12, 13

Confit Duck Leg, Kelly's Black Pudding, Cabbage and Bacon, Parsnip, Quince 1A, 4, 9, 13

Roasted Haddock, Grilled Leek, Maitake Mushroom, Mussels, Vermouth Sauce, Organic Rainbow Chard 4, 6, 8, 13

Jerusalem Artichoke Risotto, Chanterelles, Shitake, Lovage Hazelnut Pesto 3(Hazelnut), 4, 9, 12, 13

Sides

Chips €6.25 1A

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

Roasted Delica Squash, Pumpkin Hummus, Red Chicory, Harissa, Pumpkin Seed Crumb €7.75 4, 11, 12, 13

Desserts

Carrot Cake, Walnut Crumble, Spiced Raisins, Cream Cheese Ice Cream 1A, 3 (Walnut, Hazelnut, Almond), 4, 7

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

Vanilla and Passion Fruit Cheesecake, Macerated Mango, Toasted Coconut, Mango Sorbet 1A, 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.