

PICHIET

Three Course Set Menu €71

Bites

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

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

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

Main

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

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

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

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

Sides

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

Chips €6.25 1A

Desserts

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

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

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

Selection of Cheese, Homemade Spiced Fig and Apple Chutney, Sheridans Brown Bread Crackers
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.