

PICHIET

Pre Theatre Menu

Three Courses €48, Two Courses €39

Monday - Tuesday 4:30pm – 6pm

Wednesday - Friday 5pm-6pm

Bites

Gordal Olives Marinated in
Orange, Rosemary, and Chilli 4,8,13 €5.25

Smoked Almonds €6.25
1A, 2, 3

Padrón Peppers, €4.50
Espelette 1A



Starters

Killary Fjord Mussels, Thai Curry 1A,5,6,8,10,13
Broth, Pak Choi, Grilled Sourdough,
Lime

Tempura Courgette Flower, Spiced 3, 12, 13
Romesco Sauce, Heirloom Tomato,
Organic Mizuna

Sweetcorn Soup, Nduja, Chorizo, 4, 13
Charred Sweetcorn, Sour Cream,
Coriander



Mains

Glazed Lamb Belly, Spring Greens In 1A 4,7,9,12,13
Honey Mustard Dressing, Polenta,
Pickled Mustard Jus

Roasted Gnocchi, Courgette & 1A,4,7,12,13
Basil, Bluebell Falls Goats Cheese,
Violet Artichoke

Roasted Hake, Shellfish Rice, Organic 4,5,6,7,8,9, 10, 11, 13
Grilled Kale, Chimichurri



Sides

Caesar Salad, Baby Gem, €6.75
Crowes Bacon, Smoked 1A,4,7, 8, 12, 13
Gubbeen, House Caesar
Dressing

Chips €6.25
1A

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

Desserts

Chilled Vanilla and Cardamom Rice 1A, 4, 7, 13
Pudding, Irish Strawberries, Lemon
Balm Ice Cream, Honey Tuile

Selection of Cheese, Spiced Fig 1A, 2, 3, 4, 11, 13, 14
Chutney, Sheridan's Crackers
(€4 supplement)

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



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.