

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 Organic Salmon, Pickled Mooli, Granny Smith Apple, Wasabi Mayo, Coriander ^{1A, 7, 8, 10, 12, 13}

Salad of Heirloom Tomatoes, Stracciatella, Anchovy, Oregano Emulsion ^{4, 8, 7, 9, 12, 13}

Ham Hock & Black Pudding Croquette, Charred Leeks, Sauce Gribiche, Bayonne Ham ^{1A, 4, 7, 12, 13}

Main

Saddle 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 Walnut Jus ^{1A, 3(Walnut), 4, 7, 9, 12, 13}

Roasted Halibut, Coco de Paimpol Beans, Girolles, Charred Corn, Sweetcorn Truffle Foam ^{4, 8, 13}

Knockanore Cheese Agnolotti, Baby Courgette, Girolles, Broad Beans, Lovage 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, Focaccia Crumb €7.75 ^{1A, 4, 7, 8, 12, 13}

Chips €6.25 ^{1A}

Desserts

Poached Peach, White Chocolate Cremeux, Shortbread, Thyme Ice Cream, Olive Oil ^{1A, 7, 13}

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

Coconut Parfait, Rum Roasted Pineapple, Passion Fruit Gel, Coconut Sorbet ^{1A, 4, 7, 13}

Selection of Cheese, Homemade Spiced Fig and Apple Chutney, Sheridan's 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.