

# PICHIET

## Three Courses Set Menu €72.50

### Bites

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

Smoked Almonds €6.25 1A, 2, 3 (Almond, Peanut)

Padrón Peppers, Espelette Pepper €4.50 1A

### Starters

Killary Fjord Mussels, Nduja, Leeks, Parsley, Grilled Sourdough 1A, 4, 6, 13

Salad of Heirloom Tomato, Burrata, Watermelon, Basil Emulsion, Croutons, Pickled Shallots 1A, 4, 7, 9, 12, 13

Cured Mackerel, Ponzu Dressing, Wasabi, Granny Smith Apple, Pickled Cucumber, Mooli 4, 7, 8, 9, 10, 12, 13

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

### Mains

Slaney Valley Lamb Rump, Roasted Gnocchi, Tomato Cumin Purée, Smoked Labneh, Courgette, Baby Gem 1A 4,7,13

Rack of Salters Dry Aged Pork, Shallot Purée, Potato Fondant, Cabbage & Morteau Sausage, Mustard Jus 4,9,12,13

Roasted Hake, Lemongrass Ginger Bisque, Prawn Toast, Grilled Tenderstem Broccoli, Mint & Basil 1A,4,5,7,8,9,10,11,13

Ricotta Agnolotti, Broad Beans and Peas, King Oyster Mushroom, Wild Garlic Pesto, Parmesan Foam 1A, 3(Hazelnut),4,7,13

### Sides

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

Grilled Hispi Cabbage, Preserved Lemon, Caesar Dressing, Focaccia Crumb €7.75 1A, 4, 7, 8, 12, 13

Chips €6.25 1A

### Desserts

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

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

Blood Orange Granita, Fennel Jam, Velvet Cloud Yogurt, Orange Blossom Ice Cream 4, 7, 13

Selection of Cheese, Homemade Spiced Fig and Apple Chutney, Mixed Seed 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.