

PICHIET

Three Course Valentines Menu €95

Cocktail on Arrival

Elderflower Collins Absolut Vodka, St Germain, Peach Liqueur, Elderflower Cordial, Three Cents Soda (13)

Early '30's Gunpowder Gin, Maraschino Pear, Absinthe, Raspberry, Lime, Three Cents Soda (13)

Bites

Sourdough Bread

Gordal Olives Marinated in Orange, Rosemary and Chilli 13

Smoked Almonds 1A,2(Almond/Peanut)

Starters

Roasted Scallops, Boudin Noir, Onion Soubise, Charred Cabbage, Smoked Bordelaise 4,6,7,8,9,12,13

Chicken Liver Parfait, Port Baked Figs, Toasted Brioche, Pistachio 1A, 3 (Pistachio), 4,7,13

John Stone Beef Tartare, Truffle Mayonnaise, Pickled Shallots, Potato Crisps 7,8,12,13

Salt Baked Celeriac, Stracciatella, Passe Crassane Pear, Castelfranco, Smoked Almond 1A, 2, 3 (Almonds), 4, 7, 9, 12, 13

Mains

John Stone Striploin, Pomme Fondant, Organic Kale Sprouts, Onion Ring, Caesar Dressing 4, 7, 8, 12, 13

Barbary Duck Breast, Orange Glazed Endive, Roasted Fennel, Confit Leg, Pickled Walnuts Jus 1A,3(walnut)7,9,12,13

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

Mushroom Pithivier, Truffle and Knockanore Sauce, Organic Irish Leaf Salad 1A, 4, 7, 10,13

Sides

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

Spiced Organic Jerusalem Artichoke, Smoked Yogurt, Gremolata €7.75 4, 7

Chips €6.25

Desserts

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

Baked Rice Pudding, Poached Rhubarb, Cardamom Ice Cream, Sesame Tuile 4, 7, 11, 13

Vanilla and Passion Fruit Cheesecake, Toasted Coconut, Mango Sorbet 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.