

PICHIET

Pre Theatre Menu

Available Monday-Tuesday 430pm – 6pm

Wednesday-Friday 5pm-6pm

Three Courses €48, Two Courses €39

Bites

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

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

Grilled Padrón Pepper, Espelette Pepper Seasoning €4.50 1A

Starters

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

Sweetcorn Soup, Chorizo, Smoked Potato, Sour Cream, Chives 4, 13

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

Mains

Glazed Lamb Shoulder, Roasted Gnocchi, Tomato Cumin Purée, Smoked Labneh, Courgette, Baby Gem 1A 4,7,13

Roasted Hake, Lemongrass Ginger Bisque, Tenderstem Broccoli, Prawn Toast, 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

Chips €6.25 1A

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

Desserts

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

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

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