

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

Charred Leeks, Crispy Hen's Egg, 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 Walnuts Jus 1A, 3(Walnut), 4, 7, 9, 12, 13

Roasted Halibut, Borlotti 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

70% Chocolate Mousse, Cherry Compote, Cherry Sorbet, Honeycomb 4, 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, 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.