

PICHIET

A la Carte Menu

Bites

Gordal Olives Marinated in Orange, Rosemary, and Chilli €5.25 4,8,12,13

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

Starters

Glazed Beef Short Rib, Knockanore and Parmesan Agnolotti €22.00 1A, 4, 7, 9, 13

Cured Organic Salmon, Crab, Pickled Red Cabbage, Horseradish, Cranberry, Guinness Bread Crisps €21.50 1A, 1D, 4,5,8,12,13

Terrine of Free Range Chicken and Smoked Ham Hock, Sauce Gribiche, Grilled Leek, Toasted Sourdough €20.00 1A,4, 7, 9, 12, 13

Salad of Salt Baked Celeriac, Whipped Bluebell Falls Goat Cheese, Fig, White Chicory, Walnut Dressing €18.50 3(Walnut), 4, 9, 13

Main

Saddle of Wicklow Fallow Venison, Kelly's Black Pudding, Cabbage and Bacon, Parsnip, Quince €48.00 1A 4,9,13

Salt Aged Striploin Steak, Chips, Dressed Organic Irish Leaves, Smoked Bordelaise €49.00 4,7,8,9,12,13

Roasted Halibut, Coco de Paimpol Beans, Chanterelles, Charred Corn, Sweet Corn Truffle Foam €46.00 4, 8, 13

Jerusalem Artichoke Risotto, Chanterelles, King Oyster Mushroom, Lovage & Hazelnut Pesto €38.00 3(Hazelnut),4,9,12,13

Sides

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

Roasted Delica Squash, Pumpkin Hummus, Red Chicory, Harissa, Pumpkin Seed Crumb €7.75 4, 11, 12, 13

Chips €6.25 1A

Desserts

Warm 70% Chocolate Mousse, White Chocolate Bavaois, Salted Caramel, Tonka Bean Ice Cream €15.50 4, 7, 13

Carrot Cake, Walnut Crumble, Spiced Raisins, Cream Cheese Ice Cream €15.50 1A, 3 (Walnut, Hazelnut, Almond), 4, 7

Vanilla and Passion Fruit Cheesecake, Macerated Mango, Toasted Coconut, Mango Sorbet €15.50 1A, 4, 7, 13

Selection of Cheese, Homemade Spiced Fig and Apple Chutney, Sheridans Brown Bread Crackers €18.50 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.