PICHET

Lunch Menu Available 12pm - 3.15pm

Christmas Lunch Three Courses Set Menu €60

Bites

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

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

Starters

Cured Organic Salmon, Pickled Red Cabbage, Horseradish, Cranberry, Guiness Bread Crisps 1A, 1D, 4,5,8,12,13

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

Chicken & Ham Hock Terrine, Bayonne Ham, Sauce Gribiche, Grilled Leek 1A, 4, 7, 9, 12, 13

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

Mains

John Stone Striploin Steak, Chips, Dressed Organic Irish Leaves, Smoked Bordelaise 4,7,8,9,12,13

Rack of Dry Aged Pork Loin, Butter Roasted Baby Potatoes, Bunched Carrot, Anchovy Mayo 4, 7, 8, 9, 12, 13

Roasted Hake, Coco De Paimpol Beans, Chant, Charred Corn, Sweetcorn Truffle Foam 4,8,13

Jerusalem Artichoke Risotto, Chantarelles, King Oyster Mushroom, Lovage Hazelnut Pesto 3(Hazelnut),4,9,12,13

Sides

Chips €6.25 1A

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

Desserts

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

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

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

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