



Sample Menu subject to change

Valentine's Weekend Four Course Set Menu €99

To Start

His & Hers Cocktails

Snacks

Pichet House Focaccia

Potato Rosti, Smoked Gubeen Cheese, Onion Lyonnaise

Starters

Agnolotti of Parmesan and Knockanore Cheese, Glazed Beef Short Rib

Grilled Asparagus, Crispy Hens Egg, Taramasalata, XO Sauce

Salt Baked Celeriac, Bluebell Falls Goats Cheese, Poached Prunes, Walnut Crème Fraiche, White Chicory

Roasted Scallops, Confit Roast Fennel, Blood Orange Vermouth Beurre Blanc, Lardo di Colonatta

Mains

Black Angus Striploin Steak, Triple cooked Beef Fat Potatoes, Organic Irish Leaf Salad, Bearnaise

Loin of Wicklow Venison, Bacon and Cabbage, Fried Parsnip, Hugh Maguires Black Pudding, Quince

Roasted Halibut, Lemongrass Ginger Bisque, Prawn Toast Spring Roll, Romanesco, Mint and Basil

Jerusalem Artichoke Risotto, Lovage and Hazelnut Pesto, Chanterelles, Toasted Hazelnut

Sides

Grilled Hispi Cabbage, Caesar Dressing, Preserved Lemon, Focaccia Crumb

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

Chips €6.25 ^{1A}

Desserts

Warm 70% Chocolate Mousse, Salted Caramel, Tonka Bean Ice Cream, White Chocolate Crumb ^{1A, 4, 7, 13}

Rhubarb and Custard Mille Feuille, Buttermilk Ice Cream

Blood Orange Granita, Velvet Cloud Mousse, Orange Blossom Ice Cream, Meringue

Selection of Cheese, Homemade Spiced Pear Chutney, Sheridans Mixed Seed 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

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.