PICHET

Three Courses Set Menu €72.50

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 1A, 4, 7, 9, 13

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

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

Spiced Chestnut and Salsify Soup, Poached Quince, Bayonne Ham 1A, 3, (Chestnut), 4, 13

Mains

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

Black Angus Striploin Steak, Roasted Beef Fat Potato, Organic Irish Leaves, Café de Paris, Smoked Bordelaise 4,7,8,9,12,13

Roasted Halibut, Grilled Leek, Hen of the Woods, Mussels, Vermouth Sauce, Organic Rainbow Chard 4, 6, 8, 13

Jerusalem Artichoke Risotto, Chanterelles, Shiitake Mushroom, Lovage & Hazelnut Pesto 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 Bavarois, Salted Caramel, Tonka Bean Ice Cream 4, 7, 13

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

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

Selection of Cheese, Homemade Spiced Fig and Apple Chutney, 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

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.