

# PICHET

Lunch Menu Available 12pm – 3.15pm

Three Courses €46, Two Courses €37, One Course €28

## Bites

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

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

## Starters

Killary Fjord Mussels, Nduja, Corn, Chorizo, Parsley, Grilled Sourdough 1A, 4, 6, 13

Glazed Overnight Lamb Shoulder, French Onion Soup, Comté Toast, Anchoiade 1A, 4, 8, 9, 12, 13

Grilled Leeks, Crispy Hen's Egg, Taramasalata, XO Sauce 1A, 4, 5, 7, 8, 10, 11, 12, 13

Salt Baked Celeriac, Whipped Bluebell Falls Goats Cheese, Prune, Chicory, Walnut Dressing 3(Walnut), 4, 9, 13

## Mains

Confit Roasted Salter's Pork Belly, Roasted Gnocchi, Creamed Corn, Jalapeño, Swiss Chard 1A,4,7,8,13

Confit Duck Leg, Hugh Maguires Black Pudding, Glazed Beetroot, Shiitake, Smoked Almond 1A, 2, 3(Almonds) 4, 9, 10, 13

Roasted Hake, Lemongrass Ginger Bisque, Irish Purple Sprouting Broccoli, Prawn Toast, Mint & Basil 1A,4,5,7,8,9, 10, 11, 13

Jerusalem Artichoke Risotto, Hen of the Woods, Wild Garlic & 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

Grilled Hispi Cabbage, Preserved Lemon, Caesar Dressing, Focaccia Crumb €7.75 1A, 4, 7, 8, 12, 13

## Desserts

Choux Bun of Rhubarb and Custard, Clementine Curd, Buttermilk Ice Cream 1A, 4, 7, 13

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

Blood Orange Granita, Fennel Jam, Velvet Cloud Yogurt, Orange Blossom Ice Cream 4, 7, 13

Selection of Cheese, Spiced Fig Chutney, Sheridan's Crackers (**€4 supplement**) 1A, 2, 3, 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.