



PICHIET

Festive Sample Set Dinner Menu

Three Courses - €82

Subject to Change



Bites

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

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



Starters

Roasted Mushroom Soup
Truffle Potato Cream, Maitake
Mushroom, Thyme 4, 13

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

Salt Baked Celeriac
Bluebell Falls Goats Cheese, Port Glazed
Prunes, Walnut Crème Fraîche, White
Chicory 3, 4, 9, 12, 13

House Cured Organic Salmon
Citrus Ponzu Dressing, Wasabi Mayo,
Granny Smith Apple, Pickled Cucumber,
Radish 1A, 4, 8, 12, 13



Mains

Chargrilled Dry Aged Striploin Steak
Roasted Roscoff Onion, Fondant Potato,
White Onion Puree, Smoked Bordelaise
Sauce 4, 9, 12, 13

Loin of Fallow Venison,
Pressed Potato, Pink Peppercorn Sauce,
Boudin Noir, Bitter Leaves, Truffle Caesar
Dressing 4, 8, 9, 12, 13

Roasted Halibut
Jerusalem Artichoke Risotto, Confit
Boneless Chicken Wing, Lovage Salsa
Verde, Rainbow Chard 4, 5, 6, 8, 10, 13

Hand Rolled Gnocchi
Pumpkin Purée, Roasted Seasonal
Mushrooms, Stracciatella, Hazelnuts,
Brown Butter, Sage 1A, 4, 7, 12, 13

Sides

Roasted Cauliflower €7.75
Miso Butter, Toasted Hazelnuts 3, 4, 13

Chips €6.25
1A

Roasted Carrots €8.75
Carrot Top Gremolata, Velvet Cloud
Yoghurt 4, 10, 11, 12, 13

Desserts

Warm 70% Chocolate Mousse
Cherry Compote, White Chocolate
Bavarois, Vanilla Ice Cream 1A, 4, 13

Vanilla and Passionfruit Cheesecake
Macerated Mango, Coconut & Kaffir
Lime Sorbet 1A, 4, 13

Sticky Toffee Pudding
Fig Leaf Ice Cream 1A, 3, 4, 13

Selection of Irish and French Cheeses
Homemade Fig Chutney, Brown Bread
Crackers 1a, 4, 13

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.