PICHET

A La Carte Menu

Bites

Gordal Olives €5.25
Marinated in Orange Rosemary, and Chilli 8.13

Smoked Almonds €6.25
1A,2,3 (almonds)

Starters

House Cured Salmon **€17**
Ponzu Dressing, Wasabi, Granny Smith Apple, Pickled Cucumber, Radish 7, 8, 9, 10, 12, 13

Glazed Beef Short Rib **€18**
Knockanore and Parmesan Agnolotti 1A, 4, 7, 9, 13

Mushroom Soup **€13**
Truffle Potato Cream, Roasted Maitakes, Thyme 4, 9, 12, 13

Salt Baked Celeriac **€16**
Blue Bells Falls Goats Cheese, Castelfranco Lettuce, Prunes, Walnut Dressing 3(Walnut), 4, 9, 12, 13

Mains

Wicklow Fallow Venison Loin **€44**
Pressed Potato, Pink Peppercorn Sauce, Boudin Noir, Bitter Leaves, Truffle Caesar Dressing 1A,4,7,9,12,13

Black Angus Dry Aged Striploin **€46**
Pomme Fondant, Onion Purée, Roasted Roscoff Onion, Smoked Bordelaise 4,9,12,13

Roasted Hake **€36**
Gribiche Sauce, Grilled Leek, Ratte Potato, Dill, Beer Battered Scraps 7,8,12,13

Hand Rolled Gnocchi **€32**
Pumpkin Purée, Roasted Seasonal Mushrooms, Stracciatella, Hazelnuts, Brown Butter, Sage 1A,3(Hazelnuts),4,7,13

Sides

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

Chips €6.25
1A

Roasted Carrots, Carrot €7.75
Top Salsa Verde, Velvet Cloud Yoghurt 4, 10, 11, 12, 13

SPECIALS

Starter



Gambas a la Plancha **€19.50**
Nduja Butter Sauce, Grilled Bread
1A, 4, 5, 8, 13

Killary Fjord Mussels **€16.50**
Thai Curry Broth, Pak Choi, Grilled Sourdough, Lime 1A, 5, 6, 8, 10, 13

Sharing Mains

Dry Aged Tomahawk (For Two) **€122**
Chips, Dressed Organic Irish Leaves, Chimichurri, Béarnaise, Smoked Bordelaise 1A, 4, 7, 9, 11, 13
Add Prawns - €10 Supplement

Roasted Monkfish (For Two) **€89.00**
Yuzu Bonito Butter Sauce, Brown Shrimp, Capers, Prawns, Goatsbridge Trout Roe, Organic Leaf Salad, Seaweed Ratte Potatoes 1A, 1C, 4, 5, 6, 8, 10, 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.