PICHET

Festive Lunch Menu

One Course €36, Two Courses €49, Three Courses €62

Available 12pm - 3:15pm

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

Harissa Spiced Lamb Croquettte
Confit Garlic & Jalapeno Mayo, Fennel & Radish Salad 1A, 4, 7, 12, 13

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

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

Mains

Glazed Beef Short Rib
Pressed Potato, Pink Peppercorn Sauce, Bitter Leaves, Truffle Caesar Dressing 1A, 4,7,9,12,13

Ring Farm Grilled Free Range Chicken
Coco Beans, Shiitake Mushrooms, Morteau Sausage, Charred Corn, Swiss Chard, Tarragon Garlic Butter 1A, 4, 7, 9, 12, 13

Roasted Halibut
Gribiche Sauce, Grilled Leek, Ratte Potato, Dill, Beer Battered Scraps 7, 8, 12,13

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

Desserts

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

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

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