

PICHIET

Ala Carte Menu

Starters

Torched Heirloom Tomato, Fennel Barigoule, Fivemiletown Goats Cheese, Kalamata Olive Caramel, Oregano €13.5 1A, 4, 7, 12, 13, 14

Salad of Crab, Baby Artichoke, Granny Smith Apple, Toasted Brioche, Lovage €15 1A, 4, 5, 7, 8, 12, 13, 14

Glazed Beef Short Rib, Aged Parmesan Agnolotti €14.5 1A, 4, 7, 9, 13, 14

Poached Chicken, Crispy Skin Crumb, Leek, Maitake Mushroom, Hazelnut €13.5 1A, 3A, 4, 7, 10, 12, 13, 14

Mains

Lamb Loin, Glazed Shoulder, Pressed Lamb Fat Potato, Charred Baby Gem, Anchoide €30
4, 7, 8, 9, 12, 13, 14

Roasted Stuffed Loin of Rabbit, Summer Bean Ragout, White Skin Onion Soubise, Tarragon Butter Sauce €29 4, 7, 9, 12, 13

Roasted Sea Bass, Basil Gnocchi, Grilled Courgette, Bouillabaisse, Saffron Aioli €29 1A, 4, 5, 7, 8, 9, 13, 14

Tagliatelle of Summer Vegetables, Truffle Emulsion €24.5 1A, 4, 7, 9, 13, 14

Sides €5.5

Triple Cooked Chips, Rosemary Mayo 7, 12, 13

Charred Tenderstem Broccoli 'Caesar Salad' 4, 7, 8, 12, 13

Heirloom Carrots Cooked in Spices, Smoked Yoghurt 4, 13

Desserts

White Chocolate and Yoghurt Mousse, Strawberry, Mint, Honeycomb €10 4, 7, 13

Lime Tart, Italian Meringue €9.5 1A, 4, 7, 13, 14

Roasted Peach, Doughnut, Bay Leaf Ice Cream €9.5 1A, 4, 7, 13, 14

Selection of Cheese, Apple Chutney, Cheese Crackers €13 1A, 4, 7, 13, 14

Some of our dishes contain the allergens listed below

1. Cereals Containing Gluten, 1A. Wheat, 2. Peanuts, 3. Nuts, 3A. Hazelnuts, 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

A 12.5% discretionary service charge will be added to tables of 5 or more

