

PICHIET

Pre-Theatre & Lunch Menu

Available Tuesday-Thursday Dinner & Friday -Saturday
Lunch

3 Course €38.5, 2 Course €31, Course €23.5

Starters

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

Tartare of Mackerel, Baby Artichoke, Granny Smith Apple, Toasted Brioche, Lovage 1A, 4, 5, 7, 8, 12, 13, 14

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

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

Mains

Glazed Lamb Neck, Pressed Lamb Fat Potato, Charred Baby Gem, Anchoide 4, 7, 8, 9, 12, 13, 14

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

Pan Roasted Hake, Basil Gnocchi, Grilled Courgette, Bouillabaisse, Saffron Aioli 1A, 4, 5, 7, 8, 9, 13, 14

Tagliatelle of Summer Vegetables, Truffle Emulsion 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 4, 7, 13

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

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

Selection of Cheese, Apple Chutney, Cheese Crackers (€5 Supplement) 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