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Pichet Restaurant

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TO BEGIN

| | |
|--|------|
| Glass of Passionfruit Prosecco / Glass of Bellini Prosecco | 8.95 |
| “PICHET 75” Bombay Sapphire Gin, Fresh Lemon Juice, Prosecco | 9.50 |

STARTER

| | |
|---|-------|
| Salt Baked Beetroots, Five Mile Town Goats Cheese, Caraway Crackers, Micro Rocket | 8.50 |
| Rare Seared Tuna, Sherry, Pinenuts, Serrano Ham, Pear | 11.50 |
| Cured Organic Salmon, Radish, Avocado, Coriander, Soy & Mirin Dressing | 12.00 |
| Steamed Mussels, Bacon, Parsley & White Wine, Garlic Crumbs | 10.00 |
| Country Style Terrine, Cabbage & Apple Slaw, Apricot Purée, Toast | 8.50 |
| Celeriac Soup, Pigs Head Crostini, Apple, Celery, Hazelnuts | 8.50 |
| Crispy Hens Egg, Chargrilled Broccoli, Smoked Almonds, Bacon Jam, Parmesan Aioli | 9.50 |

MAIN COURSE

| | |
|---|-------|
| Roast Potato Gnocchi, Buffalo Mozzarella, Courgette, Confit Tomato & Basil | 17.00 |
| Wild Halibut, Jerusalem Artichoke, Morteau Sausage, Parsley, White Beans, Mushroom Dressing | 26.00 |
| Seabass, Crab Mayonnaise, Beetroot, Horseradish Croquettes, Cucumber, Dill | 26.50 |
| Duck Breast, Carrot Purée, Cavolo Nero, Black Pudding, Blackberries, Granola | 26.00 |
| Pork Belly, Cheek Beignet, Butternut Squash, Purple Sprouting Broccoli, Sage, Apple | 22.00 |
| Lamb Rump, Potato Gratin, Sweetbreads, Goats Curd, Red Pepper, Courgette, Basil | 25.00 |
| 9oz Kettle Salt Aged Beef Striploin, Bearnaise, Portobello, Watercress, Fries | 32.00 |

SIDES

| | |
|--|------|
| Fries – Broccoli, Smoked Almonds - Baby Gem Salad, Parmesan Dressing – Champ – Rainbow Chard, Garlic Butter | 3.50 |
|--|------|

Should you have any allergies or Dietary Restrictions, please advise your server
12.5% Service Charge (parties of 6 & more) will be added to your bill & distributed directly to staff



Lunch & Early Evening Menu

Two Course €20 / Three Course €25

Available Monday – Saturday 12pm – 3pm / 5pm – 6.30pm

Sunday 1pm – 3pm / 5pm – 6.30pm

TO BEGIN

Glass of Passionfruit Prosecco / Glass of Bellini Prosecco €8.95

“PICHET 75” Bombay Sapphire Gin, Fresh Lemon Juice, Prosecco €9.50

IF YOU WOULD LIKE A BASKET OF BREAD, PLEASE ASK YOUR WAITER STARTER

Country Style Terrine, Cabbage & Apple Slaw, Apricot Puree, Toast

White Onion Risotto, Slow Cooked Short Rib

Salt Cod Beignets, Avocado, Pickled Cucumber, Caesar Aioli

MAIN COURSE

Organic Salmon, Roast Beetroot, Horseradish Croquettes, Avocado, Cucumber & Dill

Cured Pork Fillet, Black Pudding, Butternut Squash, Spelt Risotto, Fried Sage

Chicken Breast, Morteau Sausage, White Beans, Parsley, Artichoke

SIDES €3.50

Fries – Broccoli, Smoked Almonds - Baby Gem Salad, Parmesan Dressing –
Champ – Rainbow Chard, Garlic Butter

DESSERT

“Snickers”

Peanut Butter Parfait, Chocolate Sorbet, Caramel, Honeycomb

Cassis Sorbet, Cream Cheese Vanilla Mousse, Berries, Honey Granola, Hibiscus Tuile

Bread & Butter Pudding, Toffee Apple, almonds, Caramel Ice Cream

Should you have any allergies or Dietary Restrictions, please advise your server
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