2014-9

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 Kettyle Salt Aged Beef Striploin, Bearnaise, Portobello, Watercress, Fries  32.00

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

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

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