


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 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
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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  
12.5% Service Charge (parties of 6 & more) will be added to your bill & distributed directly to staff