

ONE PICO

A LA CARTE DINNER

STARTER

Killenure Dexter Beef Tartare, Smoked Eel, Beetroot, Lovage	€18.00
Cured Sea Trout, Pickled Cucumber, Buttermilk, Goatsbridge Caviar	€16.50
Suckling Pig Belly, Pig Cheek Croquette, Burnt Apple Puree	€19.00
Terrine of Foie Gras, Muscat Jelly, Rhubarb, Warm Brioche	€22.00
Seared Scallops, Crab Bisque, Black Winter Truffle	€28.00

MAIN

Calcot Onion, Gnocchi, Caramelised Onion Puree, King Oyster Mushroom	€29.00
Anjou Pigeon, Seared Foie Gras, Violet Artichoke, Beetroot Puree	€36.00
Atlantic Cod, Parsnip, Braised Oxtail, Lissadell Cockles	€32.00
Fillet of Beef, Wild Garlic, Celeriac Puree, New Season Asparagus	€45.00
Halibut, Cauliflower, Shrimp, Champagne & Vanilla Sauce	€39.00

SIDE ORDERS

Pomme Puree, Parmesan, Crispy Shallots	€4.95
Green Beans, Vadouvan Mayonnaise, Toasted Cashews	€4.95

CHEESE

Cheese Selection of three / four with accompaniments	€13.50 / €18.00
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DESSERT

Rhubarb Vacherin, Lemongrass Bavarois, Rhubarb Sorbet	€12.50
Passion Fruit Soufflé, Velvet Cloud Sheep's Yoghurt Sorbet, allow 15 minutes	€12.50
Apple & Almond Sponge, Jerusalem Artichoke Ice Cream, Bee Pollen	€12.50
Valrhona Manjari Cremeux, Blood Orange Curd, Vanilla Ice Cream	€12.50

Chef Ciaran McGill

Please notify us regarding any allergies or food intolerances

No Service Charge except parties of 6 or more 12.5% applies