

ONE PICO 1997-2022
25th Anniversary

January/February
Lunch Menu

Selection of Our Homemade Breads & Farmhouse Butter

STARTERS

Chestnut Velouté, Smoked Alsace Bacon, Shiitake Mushroom

Ham Hock, Guinea Fowl & Foie Gras Terrine, Leek Mayonnaise, Pain de Campagne

Cured Salmon, Lovage, Potato, Cucumber & Smoked Yoghurt

Cais na Tire Ravioli, Jerusalem Artichoke Consommé

Kilkeel Scallops, Langoustine Bisque, Lobster Oil, Shaved Winter Truffle

MAIN COURSES

Cod, Cauliflower, Cockles, Sprouting Broccoli, Trout Caviar & Dill

Wicklow Sika Deer, Parsley Root, Pear, Last Years Elderberries, Candy Beetroot

Potimarron Squash Risotto, Sage, Brown Butter, Toasted Seeds, Pickled Squash

Turbot, Loire Valley Asparagus, Celeriac & Truffle, Roast Bone Sauce

Suckling Pig, Langoustine, Lardo, Parsnip & Bisque

SIDE ORDER

Charlotte Potatoes, Parmesan & Crispy Onion

DESSERTS

Irish Heather Honey & Buttermilk Parfait, Reduced Milk Ice Cream, Bee Pollen, Honey Vinegar

Coconut Panna Cotta, Mango Jelly, Whipped White Chocolate Ganache

Valrhona Manjari Cremeux, Blood Orange Curd, Vanilla Ice Cream

Passion Fruit Soufflé, Velvet Cloud Sheep's Yogurt Sorbet, 15 minutes preparation

Cheese Trolley, Selection of French & Irish Farmhouse Cheese

Whilst we will do all we can to accommodate guests with food allergies, as we work with all common food allergens, we are unable to guarantee that dishes will be completely allergen free.