

# ONE PICO SET LUNCH MENU

**2 COURSE €29**

**3 COURSE €36**

Monday to Saturday from 12pm-2.30pm

## STARTER

Alsace Bacon Consommé, 36 Month Parmesan Ravioli, Gougere  
Cured Sea Trout, Pickled Cucumber, Buttermilk, Goatsbridge Caviar  
Pressed Ham, Foie Gras & Guinea Fowl Terrine, Violet Mustard, Toasted Sourdough  
Seared Scallops, Crab Bisque, Black Winter Truffle, €15 supplement

## MAIN COURSE

Calcot Onion, Gnocchi, Caramelised Onion Puree, King Oyster Mushroom  
Braised Beef Cheek, Roscoff Onion, Celeriac Puree, Sauce Au Poivre  
Atlantic Cod, Parsnip Puree, Braised Oxtail, Lissadell Cockles  
Aged Sirloin of Beef, Wild Garlic, Celeriac Puree, New Season Asparagus €15 supplement

## SIDE ORDER

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

## DESSERT

Valrhona Manjari Delice, Blood Orange Curd, Vanilla Ice Cream  
Caramel Tartlet, Sherry Raisins, Pedro Ximenez Ice Cream  
Ile Flottante, Rhubarb, Crème Anglaise  
Artisan Cheese, Spiced Apple Chutney, Sourdough Crackers, €6.50 supplement

Chef Ciaran McGill

Please notify us regarding any allergies or food intolerances

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