ONE PICO

Group/Private Dining Dinner

€98

Breads

Sourdough Baguette **|** Brown Bread with Salted Farmhouse Butter

Starter

Grilled Mackerel, Red Cabbage, Cucumber, White Soy Dressing

Pearl Barley, Mushroom Duxelles, Ratte Potato, Pickled Shallot

Chicken & Ham Hock Terrine, Lovage, Mustard Seeds, Warm Focaccia

Kilkeel Crab, Apple, Kohlrabi, Crème Fraîche, Lime, Dill

Main Course

Atlantic Hake, Braised Leek, Pumpkin, Smoked Mussels, Tarragon

Roast Barbary Duck Breast, Swede, Cavolo Nero, Timur Pepper, Duck Jus

Salt-Baked Celeriac, Horseradish, Miso, Brown Butter, Hazelnut

Dry-Aged Fillet of Beef, Cep, Caramelised Onion, Rosti Potato, Madeira Jus, + €20

Dessert / Cheese

Jivara Chocolate Crémeux, Citrus Gel, Almond & Coconut Florentine, Mango Sorbet

Vanilla & Tonka Bean Panna Cotta**,** Fiori d' Arancio Meringue, Blood Orange Sorbet

Opalys Mousse, Blackberry, White Chocolate Crumble, Blackberry Sorbet

Sheridan's Artisan Cheeses x 2 with Quince & Accompaniments

Side Accompaniment
Pomme Purée, Chive €8

Please choose 2 items from starter, main course & dessert to make your menu.

NB. Your menu choice must be provided to us at least 3 days in advance of your reservation

100% of gratuities are distributed to our staff, 12.5% gratuity is added to tables of 5 or more.

We work with all 14 allergens so we cannot guarantee that any dish is allergen-free.
Allergens menu available on request.

N.B. This is a sample menu. Due to market availability some ingredients maybe subject to change