

ONE PICO
PRE-THEATRE/EARLY DINNER

2 COURSES €35.00

3 COURSES €39.50

Monday to Friday 5:30pm to 6:30pm

Saturday 5:30pm to 6:00pm

STARTER

Cured Sea Trout, Pickled Cucumber, Buttermilk, Goatsbridge Caviar

Alsace Bacon Consommé, 36 Month Parmesan Ravioli, Gougere

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, 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

Ile Flottante, Rhubarb, Crème Anglaise

Caramel Tartlet, Sherry Raisins, Pedro Ximenez Ice Cream

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