

ONE PICO MENU

JULY 2021

Selection of Our Homemade Breads & Farmhouse Butter

STARTERS

Beetroot & Peaches, Smoked Almond, Violet Artichoke
Smoked Haddock Ravioli, Bouillabaisse, Sea Herbs
Rabbit & Chicken Terrine, Pickled Carrot, Violet Mustard
Kilkeel Scallops, Crab Bisque, Black Summer Truffle (+€9)
Veal Tartare, Confit Egg, Caviar, Pumpkin Seeds
Lambay Crab, Heritage Tomatoes, Basil, Tomato Sorbet (+€5)

MAIN COURSES

Wexford Lamb, Piquillo Pepper, Burnt Aubergine, Dill
Wild Turbot, Lobster Stuffed Courgette Flower, Elderflower & Caviar (+€15)
Hand Rolled Gnocchi, Globe Artichoke, Girolles, Comté & Truffle
Helvic Cod, Courgette Purée, Potato, Mussels, Macadamia Nuts
Fillet of Beef, Roast Onion, Hen of The Wood Mushrooms, Onion & Beer Purée (+€15)

DESSERTS

Canelé de Bordeaux, Black Rum & Raisin Ice Cream, Raisin Toffee
Gooseberry Sponge, Vanilla Cream, Elderflower, Buttermilk Ice Cream
Coconut Parfait, Strawberry Meringue, Wild Strawberry Sorbet
Valrhona Araguani Crèmeux, Coffee, Maple, Salted Tonka Bean Ice Cream
Passion Fruit Soufflé, Velvet Cloud Sheep's Yogurt, 15 minutes preparation
Cheese Trolley, Selection of French & Irish Farmhouse Cheese (+€8.75)

Lunch 3 Courses €50
Dinner 3 Courses €75

Selection of Teas & Coffees with Chocolates €6.50

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.

Chef Ciaran McGill

For Groups of 5 or More, A Discretionary 12.5% Gratuity Will be Added to your Bill.