

ONE PICO

A LA CARTE MENU

STARTER

Confit Tomato, St Tola Goats Cheese, Black Olive, Basil	€16
Cured & Torched Mackerel, Dill, Toasted Almonds, Greengage Plum	€16
Foie Gras Parfait, Black Fig Compote, Warm Brioche	€20
Seared Scallops, Crab Bisque, Stuffed Courgette Flower, Truffle	€24
Killenure Dexter Beef Tartare, Lobster Mayonnaise, Pickled Carrot	€19
Cured Organic Salmon, Brown Shrimp, Sheep's Yoghurt, Buttermilk Blini	€18

MAIN

Roast Cod, Pumpkin, Savoy Cabbage, Mussels, Smoked Yoghurt	€30
Fillet of Beef, Seared Foie Gras, Truffle Ravioli, Cep Puree	€42
King Oyster Mushrooms, Gnocchi, Poached Hen's Egg, Truffle	€29
Turbot, Violet Artichokes, Girolles, Roast Fish Veloute, Oyster Beignet	€34
Wicklow Venison, Beetroot Puree, Salsify, Pickled Pear, Ceps	€36

SIDE ORDERS

Fine Beans, Green Olive, Toasted Almonds	4.90
Sarladaise Potato	4.90

CHEESE

Cheese Trolley, selection of four cheeses with accompaniments	€16
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DESSERT

Pistachio Financier, White Chocolate Namelaka, Raspberry Sorbet	€10
Irish Milk & Honey, Honey Parfait, Honeycomb, Bee Pollen, Milk Ice Cream	€12
Rum Baba, Coconut Sorbet, Mango, Toasted Coconut, Aged Jamaican Rum	€12
Passion Fruit Soufflé, Velvet Cloud Sheep's Yoghurt Sorbet, allow 15 minutes	€12
85% Chocolate Cremeux, Caramel Cream, Coffee Jelly, Banana Ice Cream	€12

Chef Ciaran McGill

Please notify us regarding any allergies or food intolerances

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