

# ONE PICO

## A LA CARTE DINNER

### STARTER

Pea Veloute, 36 Month Parmesan Ravioli, Jamon Iberico	€13.50
Cured Salmon, Smoked Mousse, Oyster Beignet, Dill Mayonnaise	€16.50
Foie Gras Parfait, Roast Fig, Vanilla, Warm Brioche	€19.00
Dexter Beef Tartare, Smoked Eel, Crispy Quail Egg, Garlic Scape	€17.50
Lobster Ravioli, Crab Bisque, Summer Truffle, Lobster Oil	€22.00

### MAIN

Gnocchi, Hen of the Wood Mushrooms, Coolea Fondue, Hazelnut Vinaigrette	€29.00
Cod, Sweet Corn, Shiitake Mushrooms, Cod Croquette, Cauliflower Puree	€32.00
Fillet of Beef, Pumpkin Puree, Girolles, Sweetbread, Black Garlic	€42.00
Turbot, Courgette Flower, Scallop Mousse, Turbot Bone Sauce, Cockles	€39.00
Thornhill Duck, Crapaudine Beetroot, Chicory, Beetroot Puree, Boudin Noir	€34.00

### CHEESE

Cheese, selection of three / four cheeses with accompaniments	€13.50/€18.00
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### DESSERT

Gooseberry & Elderflower Tart, Cuinneog Dairy Buttermilk Sorbet	€12.50
Lemon Soufflé, Mascarpone Sorbet, Lemon Curd, allow 15 minutes	€12.50
Valrhona Abinao 85% Chocolate Tart, Vanilla Ice Cream, Cocoa Nib	€15.00
Vanilla Parfait, Irish Strawberries, Tarragon Ice Cream, Sichuan Pepper Sable	€12.50

Chef Ciaran McGill

Please notify us regarding any allergies or food intolerances

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