

# ONE PICO

## A LA CARTE MENU

### STARTER

Watercress & Leek Veloute, Lincolnshire Smoked Eel, Sheep's Yoghurt	€15.50
Seared Scallops, Crab Bisque, White Turnip, Black Truffle	€24.00
Cured Salmon, Smoked Yoghurt, Jerusalem Artichoke Consommé, Caviar	€18.50
Seared Foie Gras, Pickled & Burnt Apple, Golden Raisin Jus	€22.00
Braised Oxtail Croquette, Celeriac Remoulade, Sherry Vinegar Gel	€16.50

### MAIN

Hake, Sauce Grenobloise, Cauliflower, Hasselback Potato	€32.00
Fillet of Hereford Beef, Black Garlic, Hen of the Woods Mushrooms	€45.00
Roast & Salt Baked Beetroot, St Tola Goats Cheese, Linseed Cracker	€29.50
Wicklow Venison, Beetroot Puree, Salsify, Quince, Savoy Cabbage	€38.00
Roast Turbot, Crown Prince Squash, Langoustine Agnolotti, Squid Ink	€36.00

### SIDE ORDERS

Pomme Purée, Aged Comté, Crispy Shallots	5.50
Sprout Tops, Warm Bacon Mayonnaise, Lardons	5.50

### CHEESE

Cheese Trolley, selection of four cheeses with accompaniments	€18.00
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### DESSERT

Vanilla Panna Cotta, Rhubarb Jelly, Rhubarb Sorbet	€12.50
Spiced Pineapple, Coconut Sorbet, Ginger & Lime, Mango Sorbet	€12.50
Passion Fruit Soufflé, Velvet Cloud Sheep's Yoghurt Sorbet, allow 15 minutes	€12.50
85% Chocolate Pave, Clementine Curd, Pistachio, Vanilla Ice Cream	€12.50
Crème Caramel, Stem Ginger, Pedro Ximenez Soaked Raisins	€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