

ONE PICO

A LA CARTE DINNER

STARTER

Pea Veloute, Lincolnshire Smoked Eel, Jamón Iberico	€13.50
Cured Salmon, Smoked Mousse, Oyster Beignet, Dill Mayonnaise	€16.50
Seared Foie Gras, Wye Valley Yorkshire Rhubarb & Vanilla	€22.00
Lamb Belly Croquette, Aubergine Caviar, Smoked Sheep Yoghurt, Nettle	€16.50
Lobster Ravioli, Crab Bisque, Summer Truffle, Lobster Oil	€22.00

MAIN

Violet Artichokes, Nettle Gnocchi, Coolea Fondue, Hazelnut Vinaigrette	€29.00
Cod, Cauliflower, Mussels, Girolles, Baby Leek	€32.00
Milk Fed Veal, Wye Valley Asparagus, Roast Sweetbread, Broad Beans	€39.00
Anjou Pigeon, Confit Leg, Salt Baked Beetroot, Boudin Noir, Cocoa Nibs	€34.00
Turbot, Loire Valley White Asparagus, Morels, Wild Garlic, Roast Bone Sauce	€39.00

SIDE ORDERS

Pomme Purée, Aged Comté, Crispy Shallots	€5.50
Chantenay Carrots, Yoghurt & Dukkah	€5.50

CHEESE

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

Coconut Panna Cotta, Rhubarb Jelly, Rhubarb Sorbet	€12.50
Passion Fruit Soufflé, Velvet Cloud Sheep's Yoghurt Sorbet, allow 15 minutes	€12.50
Valrhona Manjari Cremeux, Almonds, Whipped Ganache, Tonka Bean Ice Cream	€12.50
Vanilla Parfait, Gariguet Strawberry, 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