

# ONE PICO

## A LA CARTE MENU

### STARTER

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

### MAIN

Ray Wing, Cauliflower, Lissadell Cockles, Iona Farm Baby Leeks	€32.00
Fillet of Hereford Beef, Hen of the Woods Mushrooms, Black Garlic Puree	€45.00
Calcot Onions, Coolea Fondue, Hazelnuts, Linseed Cracker	€29.50
Anjou Pigeon, Chicory, Salsify, Salt Baked Celeriac Puree	€36.00
Turbot, Loire Valley New Season White Asparagus, Morels, Wild Garlic	€44.00

### SIDE ORDERS

Pomme Purée, Aged Comté, Crispy Shallots	5.50
York Cabbage, Hazelnuts, Smoked Pancetta	5.50

### CHEESE

Cheese Trolley, selection of four cheeses with accompaniments	€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
Blood Orange Parfait, Vanilla Sable, 72% Chocolate Sorbet	€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