

ONE PICO

A LA CARTE MENU

STARTER

Celeriac Veloute, Chicken Boudin, Chestnut Mushroom, Pancetta	€15.50
Lobster Ravioli, Crab Bisque, Truffle, Lobster Oil	€26.00
Cured Salmon, Smoked Mousse, Oyster Beignet, Dill Mayonnaise	€18.50
Seared Foie Gras, Wye Valley Yorkshire Rhubarb & Vanilla	€24.00
Braised Oxtail Croquette, Celeriac Remoulade, Sherry Vinegar Gel	€16.50

MAIN

Cod, Cauliflower, Lissadell Cockles, Baby Leek, Cauliflower Beignet	€32.00
Violet Artichokes, Coolea Fondue, Hazelnuts, Linseed Cracker	€29.50
Fillet of Hereford Beef, Hen of the Woods Mushrooms, Black Garlic Puree	€45.00
Anjou Pigeon, Chicory, Salsify, Salt Baked Celeriac Puree, Boudin Noir	€36.00
Turbot, Loire Valley White Asparagus, Morels, Wild Garlic, Roast Bone Sauce	€44.00

SIDE ORDERS

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

CHEESE

Cheese, 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