

ONE PICO

Christmas Set Dinner Menu

€ 69.00

Menu is available Monday to Sunday

St Tola Goats Cheese, Pickled Beetroot, Candied Nuts, Beetroot Meringue

Torched Mackerel, Cucumber & Radish, Velvet Cloud Yoghurt, Dill

Jerusalem Artichoke Risotto, Toasted Seeds, Artichoke Crisps, Truffle

Seared Foie Gras, Pickled Quince, Fermented Walnut +5.00

Scallop Ceviche, Lincolnshire Smoked Eel, Nashi Pear

Wicklow Venison, Salsify, Chanterelles, Celeriac, Pickled Blackberry

Roast Turbot, Cauliflower, Fennel, Crab Bisque, Cockles

Fillet of Beef, Cep Puree, Black Truffle Ravioli +8.50

King Oyster Mushroom, Taleggio, Parsley Root, Hazelnuts

Cod, Squash Puree, Cabbage, Brown Shrimp, Vadouvan Butter

Side Orders 5.00 each

Sprout Tops & Warm Bacon Mayo, Crispy Shallots

Glazed Beetroot & Horseradish Crème Fraîche

Baby Potatoes & Truffled Shallots

Brioche Pain Perdu, Pedro Ximenez Ice Cream

Passion Fruit Soufflé, Velvet Cloud Sheep's Yoghurt Sorbet (15 Minutes)

Valrhona Chocolate Cremeux, Peanut Butter Mousse, Beurre Noisette Ice Cream

Artisan Cheese, Greengage Jam & Sourdough Crackers +6.95 or as an extra course 15.00

Poached Rhubarb, Champagne & Vanilla Jelly, Rhubarb Sorbet

Chef Ciaran McGill

Please Notify a Team Member Regarding any Allergies or Food Intolerances

All Prices Included Vat 9%

No Service Charge Except on Parties of 6 or More 12.5 % applies

****Some garnishes may change due to availability**