

ONE PICO SET DINNER MENU

3 COURSES €55

STARTER

Lamb Breast Croquette, Smoked Yoghurt, Aubergine Caviar, Dill
Cured Organic Salmon, White Turnip Consommé, Sheep's Yoghurt, Tarragon
Heritage Tomato, St Tola's Goats Cheese, Black Olive, Basil
Pea & Mint Veloute, Smoked Bacon Ravioli, Garden Peas, Lardons

MAIN

Salt Baked Kohlrabi, Vadouvan Spice, Toasted Cashew Nuts
Cod, Cauliflower Puree, Grelot Onion, Hazelnuts, Grapes, Brown Butter
Thornhill Duck Breast, White Turnip, Lincolnshire Smoked Eel, Roast Shallot
Rose Veal, Garlic Scapes, Girolles, Celeriac Puree, Pomme Dauphine +10.00

SIDE ORDERS

Fine Beans, Green Olive & Almonds 4.90
Sarladaise Potato 4.90

DESSERT

Rum Baba, Coconut Sorbet, Mango, Aged Jamaican Rum
Chocolate Parfait, Black Cherry, Cocoa Nib, Cherry Sorbet
Poached Peach, Champagne Jelly, White Peach Sorbet
Cheese Trolley, selection of three cheeses with accompaniments +5.00

Chef Ciaran McGill

Please Note this is a Sample Menu

Please notify us regarding any allergies or food intolerances
No Service Charge except parties of 6 or more 12.5% applies

ONE PICO

A LA CARTE MENU

STARTER

Heritage Tomato, St Tola Goats Cheese, Black Olive, Basil	€16
Foie Gras Parfait, Charred Apricot, Apricot Compote, Warm Brioche	€19
Mackerel Tartare, Lovage, Squid Ink, Goatsbridge Trout Caviar	€20
Seared Scallops, Stuffed Courgette Flower, Crab Bisque, Summer Truffle	€21
Lamb Breast Croquette, Smoked Yoghurt, Aubergine Caviar, Dill	€18
Cured Organic Salmon, White Turnip, Sheep's Yoghurt, Tarragon	€16

MAIN

Cod, Cauliflower Puree, Grelot Onion, Hazelnuts, Grapes, Brown Butter	€30
Thornhill Duck Breast, White Turnip, Lincolnshire Smoked Eel, Roast Shallot	€32
Wexford Lamb, Tomato Jam, Buttered Salsify, White Onion, Black Garlic	€34
Rose Veal, Garlic Scapes, Girolles, Celeriac Puree, Pomme Dauphine	€36
Salt Baked Kohlrabi, Charred Sweet Corn, Vadouvan Spice, Toasted Cashew Nuts	€29
Turbot, Baby Leeks, Peas & Broad Beans, Cockles, Roast Fish Veloute	€36

SIDE ORDERS

Fine Beans, Green Olive, Toasted Almonds	4.90
Sarladaise Potato	4.90

CHEESE

Cheese Trolley, selection of four cheeses with accompaniments	€16
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DESSERT

Pistachio Financier, White Chocolate Namelaka, Raspberry Sorbet	€10
Irish Milk & Honey, Honey Parfait, Honeycomb, Bee Pollen, Milk Ice Cream	€12
Passion Fruit Soufflé, Velvet Cloud Sheep's Yoghurt Sorbet, allow 15 minutes	€12
Irish Strawberries, Vanilla Bavarois, Lemon Verbena, Tarragon Ice Cream	€12
Poached Peach, Champagne Jelly, White Peach Sorbet	€10
Valrhona Chocolate & Cherry Delice, Cocoa Nib, Cherry Sorbet	€12

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