

# ONE PICO SET DINNER MENU

## 3 COURSES €55

### STARTER

Foie Gras Parfait, Black Fig Compote, Warm Brioche  
Cured Organic Salmon, White Turnip Consommé, Sheep's Yoghurt, Tarragon  
Confit Tomato, St Tola's Goats Cheese, Black Olive, Basil  
Pea & Mint Veloute, Smoked Bacon Ravioli, Garden Peas, Lardons

### MAIN

King Oyster Mushrooms, Gnocchi, Cep Puree, Poached Hen's Egg, Summer Truffle  
Roast Cod, Romanesco Cauliflower, Shiitake, Sweet Corn  
Pork Belly, Roast Fillet, White Turnips, Smoked Pancetta  
Fillet of Beef, Seared Foie Gras, Truffle Ravioli, Cep Puree +15.00

### SIDE ORDERS

Fine Beans, Green Olive & Almonds 4.90  
Sarladaise Potato 4.90

### DESSERT

Rum Baba, Coconut Sorbet, Mango, Aged Jamaican Rum  
Valhrona Opalys & Blackberry Ganache Tart, Fior di Latte Gelato  
Pistachio Financier, White Chocolate Namelaka, Raspberry Sorbet  
Cheese Trolley, selection of three cheeses with accompaniments +5.00

Chef Ciaran McGill

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

Confit Tomato, St Tola Goats Cheese, Black Olive, Basil	€16
Foie Gras Parfait, Black Fig Compote, Warm Brioche	€19
Mackerel, Greengage Plum, Buttermilk, Dill, Toasted Almonds	€20
Seared Scallops, Stuffed Courgette Flower, Crab Bisque, Summer Truffle	€21
Killenure Dexter Beef Tartare, Lobster Mayonnaise, Pickled Carrot	€18
Cured Organic Salmon, White Turnip, Sheep's Yoghurt, Tarragon	€16

### MAIN

Roast Cod, Charred Broccoli, Shiitake, Sweet Corn	€30
Pork Belly, Roast Fillet, White Turnips, Smoked Pancetta, Boudin Noir	€32
Anjou Pigeon, Confit Leg, Roscoff Onion, Beetroot, Blackberries	€34
Fillet of Beef, Seared Foie Gras, Truffle Ravioli, Cep Puree	€42
King Oyster Mushrooms, Gnocchi, Cep Puree, Poached Hen's Egg, Summer Truffle	€29
Turbot, Violet Artichokes, Girolles, Roast Fish Veloute, Oyster Beignet	€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
Valhrona White Chocolate & Blackberry Ganache Tart, Fior di Latte Gelato	€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
Wexford Strawberries, Elderflower, Lemon Verbena, Strawberry Meringue	€12
85% Chocolate Cremeux, Caramel Cream, Coffee Jelly, Banana Ice Cream	€12

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