

ONE PICO
SET LUNCH MENU
2 COURSES €25

Monday to Saturday 12pm to 2.30pm

APERITIF

Peach Prosecco with Crème de Peche €12

STARTER

Pea Veloute, 36 Month Parmesan Ravioli, Jamon Iberico
Pickled Mackerel, Greengage Plum, Toasted Almonds & Yoghurt
Ham Hock Terrine, Lovage Mayonnaise, Gribiche, Toasted Sourdough
Scallops, Crab Bisque, Summer Truffle, Lobster Oil, €10 supplement

MAIN COURSE

Cod, Cauliflower, Sweet Corn, Shiitakes, Cod Croquette
Braised Beef Cheek, Girolles, Broad Beans, Grelot Onion
Gnocchi, Hen of the Wood Mushrooms, Coolea Fondue, Hazelnut Vinaigrette
Fillet of Beef, Celeriac Puree, Roscoff Onion, Girolles, €15 supplement

DESSERT

Blueberry Tartlet, Thyme Cream, Blueberry Sorbet €8.00
Irish Strawberries, Lemon Verbena Bavaois, Elderflower, Bee Pollen €8.00
Cheese Trolley, choice of three cheeses, €6 supplement or €13.50 as extra course

Chef Ciaran McGill

Please notify us regarding any allergies or food intolerances

No Service Charge except parties of 6 or more 12.5% applies