

ONE PICO
21 YEARS 1997-2018

Snacks €4.50 each

Parmesan Gougeres, Brandade Croquette & Calamansi Mayonnaise, Kalamata Olives

CELEBRATORY LUNCH

2 COURSES €21

STARTER

Pea Veloute, Smoked Bacon Ravioli

St Tola Goats Cheese, Tomato, Black Olive, Basil

MAIN

Duck Leg, Grilled Peach, Lavender & Honey

Crab Risotto, Bisque, Broad Beans & Peas

DESSERT

Pistachio Financier, White Chocolate Namelaka, Raspberry Sorbet 7.00

Vanilla Parfait, Watermelon Jelly, Celery Sorbet 7.00

SET LUNCH MENU

2 COURSES €28.50

STARTER

Pressed Ham Hock Terrine, Lincolnshire Smoked Eel, Lovage, Sourdough Toast

Cured Salmon, White Turnip Consommé, Sheep's Yoghurt, Tarragon

MAIN

Wicklow Lamb, Girolles, Cavatelli, Courgette, Roast Shallot

Roast Cod, Grelot Onion, Hazelnuts, Grapes, Chicken Skin

Salt Baked Kohlrabi, Vadouvan, Toasted Cashews, Smoked Yoghurt

DESSERT

Elderflower & Gooseberry Tartlet, Buttermilk Sorbet 7.00

Milk Chocolate Parfait, Black Cherry, Cocoa Nib Tuile, Cherry Sorbet 7.00

Roast Fig & Frangipane Tart, Fior Di Latte Gelato 7.00

SIDE ORDERS 5.50

Fine Beans, Green Olive & Toasted Almonds,
Sarladaise Potato

Please Note this is a Sample Menu

Chef Ciaran McGill

Please notify a team member regarding any Allergies or Food Intolerances

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