

**ONE PICO**  
**21 YEARS 1997-2018**

**Snacks €4.50 each**

**Parmesan Gougeres, Brandade Croquette & Calamansi Mayonnaise, Kalamata Olives**

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**21<sup>ST</sup> ANNIVERSARY**  
**JULY AND AUGUST 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

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**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**

Butter Roast Chicken Breast, Cavatelli, Girolles, 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**

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

**Please Note this is a Sample Menu**

Chef Ciaran McGill

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