

ONE PICO SET LUNCH

Monday to Saturday 12pm to 2.30pm

2 COURSE €25

APERITIF

Peach Prosecco with Crème de Peche €12

STARTER

Pea Veloute, Lincolnshire Smoked Eel, Jamon Iberico

Pickled Mackerel, Smoked Cod Roe, White Soy Dressing, Black Raddish, Cucumber
Ox Tongue & Chicken Terrine, Wild Garlic Mayonnaise, Gribiche, Toasted Sourdough

MAIN COURSE

Cod, Cauliflower, Lissadell Cockles, Girolles, Baby Leek

Lamb Rump, Wye Valley Asparagus, Wild Garlic, 36 Month Parmesan Ravioli

Violet Artichokes, Nettle Gnocchi, Coolea Fondue, Hazelnut Vinaigrette

SIDE ORDERS

Pomme Puree, Aged Comte, Crispy Shallots €5.50

Chantenay Carrots, Yoghurt & Dukkah €5.50

DESSERT

Salted Caramel Tart, Vanilla Ice Cream €8.00

Gariguet Strawberry, Lemon Verbena Bavarois, 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