

ONE PICO LUNCH MENU

2 COURSES €29.95

Monday to Saturday from 12pm-2.30pm

STARTER

Celeriac Veloute, Chicken Boudin, Chestnut Mushroom

Pickled Mackerel, Ponzu & Soy Dressing, Shizo Vinegar, Cucumber

Ox Tongue & Chicken Terrine, Wild Garlic Mayonnaise, Gribiche, Toasted Sourdough

MAIN

Cod, Cauliflower, Mussels, Baby Leek, Goatsbridge Trout Caviar

Guinea Fowl, Wye Valley Asparagus, Wild Garlic, 36 Month Parmesan Ravioli

Violet Artichokes, Coolea Fondue, Hazelnuts, Linseed Cracker

SIDE ORDERS 5.50

Pomme Puree, Aged Comte, Crispy Shallots

Chantenay Carrots, Yoghurt & Dukkah

DESSERT & CHEESE

Salted Caramel Tart, Vanilla Ice Cream 10.50

Yorkshire Rhubarb, Rice Pudding Ice Cream, Nutmeg Custard 7.50

Valrhona Manjari Cremeux, Almonds, Whipped Ganache, Tonka Bean Ice Cream 12.50

Cheese Trolley, selection of four cheeses with accompaniments 18.00

Chef Ciaran McGill

Please notify us regarding any allergies or food intolerances

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