

# ONE PICO

## PRE THEATRE/EARLY DINNER

**2 COURSES €29.95**

Monday to Friday 5.30pm to 7pm

Saturday 5.30pm to 6.30pm

### APERITIF

Prosecco with Crème de Peche €12

### STARTER

Pickled Mackerel, Greengage Plum, Almonds & Yoghurt

Pea Veloute, 36 Month Parmesan Ravioli, Jamon Iberico

Ham Hock Terrine, Lovage Mayonnaise, Gribiche, Toasted Sourdough

Lobster Ravioli, Crab Bisque, Summer Truffle, Lobster Oil, €10 supplement

### MAIN COURSE

Gnocchi, Hen of the Wood Mushrooms, Coolea Fondue, Hazelnut Vinaigrette

Braised Beef Cheek, White Turnip, Broad Beans, Grelot Onion

Cod, Sweet Corn, Shiitake Mushrooms, Cauliflower Puree, Cod Croquette

Fillet of Beef, Celeriac Puree, Ceps, Black Garlic, €15 supplement

### DESSERT

Blueberry Tartlet, Thyme Cream, Blueberry Sorbet €8.00

Irish Strawberries, 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