

# ONE PICO

## PRE THEATRE MENU

**2 COURSES €30, 3 COURSES €38**

Monday to Saturday from 5.30pm-6.45pm

### SNACKS

Brandade Croquette, Calamansi Aioli 4.50

Parmesan Gougeres 4.50

Kalamata Olives 4.50

### STARTER

Pressed Ham Hock Terrine, Leek Mayonnaise, Lincolnshire Smoked Eel, Shimeji Mushroom

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

Heritage Tomato, St Tola Goats Cheese, Black Olive, Basil

Pea & Mint Veloute, Smoked Bacon Ravioli, Garden Peas, Lardons

Seared Scallops, Stuffed Courgette Flower, Bisque, Summer Truffle +10.00

### MAIN

Salt Baked Kohlrabi, Vadouvan Spice, Toasted Cashew Nuts

Lambay Crab & Brown Shrimp Risotto, Crab Bisque, Broad Beans & Peas

Butter Roast Chicken Breast, Cavatelli, Girolles, Roast Shallot

Cod, Cauliflower Puree, Grelot Onion, Hazelnuts, Grapes, Brown Butter

Wexford Lamb, Tomato Jam, Salsify, White Onion, Black Garlic +10.00

### SIDE ORDERS

Fine Beans, Green Olive, Toasted Almonds 4.90

Sarladaise Potato 4.90

### DESSERT & CHEESE

Elderflower & Gooseberry Tartlet, Buttermilk Sorbet

Pistachio Financier, White Chocolate Namelaka, Raspberry Sorbet

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

Cheese Trolley, selection of three cheeses with accompaniments +5.00

**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