

ONE PICO

PRE THEATRE/EARLY DINNER

Available Monday to Saturday 5.30pm to 6.30pm

2 COURSES €29.95

APERITIF

Prosecco with Creme de Peche €12

STARTER

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

Pea Veloute, Lincolnshire Smoked Eel, Jamon Iberico

Lobster Ravioli, Crab Bisque, Summer Truffle, Lobster Oil +€10.00

MAIN COURSE

Violet Artichokes, Nettle Gnocchi, Coolea Fondue, Hazelnut Vinaigrette

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

Cod, Cauliflower, Mussels, Girolles, Baby Leek

Anjou Pigeon, Confit Leg, Salt Baked Beetroot, Boudin Noir, Cocoa Nibs +€12.00

SIDE ORDER

Pomme Purée, Aged Comté & Crispy Shallots €5.50

Chantenay Carrots, Yoghurt & Dukkah €5.50

DESSERT

Salted Caramel Tart, Vanilla Ice Cream €8.00

Gariguette 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