

ONE PICO

PRE THEATRE MENU

2 COURSES €33

Monday to Saturday from 5.30pm-6.45pm

STARTER

Foie Gras Parfait, Rhubarb & Vanilla, Warm Brioche
Pickled Mackerel, Ponzu & Soy Dressing, Shizo Vinegar, Cucumber
Ox Tongue & Chicken Terrine, Wild Garlic Mayonnaise, Gribiche, Toasted Sourdough
Celeriac Veloute, Chicken Boudin, Chestnut Mushroom, Pancetta

MAIN

Violet Artichokes, Coolea Fondue, Hazelnuts, Linseed Cracker
Lamp Rump, Tomato Jam, Black Garlic, Roscoff Onion
Cod, Cauliflower, Lissadell Cockles, Baby Leek, Goatsbridge Trout Caviar
Anjou Pigeon, Chicory, Salsify, Salt Baked Celeriac Puree, Boudin Noir +12.00

SIDE ORDERS

Pomme Purée, Aged Comté & Crispy Shallots 5.50
Chantenay Carrots, Yoghurt & Dukkah 5.50

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