

ONE PICO SET DINNER MENU

3 COURSES €55

Menu available Monday to Thursday

STARTER

Foie Gras Parfait, Black Fig Compote, Warm Brioche
Cured Organic Salmon, White Turnip Consommé, Sheep's Yoghurt, Tarragon
Confit Tomato, St Tola's Goats Cheese, Black Olive, Basil
Potato & Leek Veloute, Smoked Bacon Ravioli, Black Trompettes

MAIN

King Oyster Mushrooms, Gnocchi, Cep Puree, Poached Hen's Egg, Truffle
Roast Cod, Pumpkin, York Cabbage, Mussels, Smoked Yoghurt
Pork Belly, Roast Fillet, White Turnips, Smoked Pancetta
Fillet of Beef, Seared Foie Gras, Truffle Ravioli, Cep Puree +15.00

SIDE ORDERS

Fine Beans, Green Olive & Almonds 4.90
Sarladaise Potato 4.90

DESSERT

Rum Baba, Coconut Sorbet, Mango, Aged Jamaican Rum
Valhrona Chocolate Parfait, Blackberries, Cocoa Nib, Cassis Sorbet
Pistachio Financier, White Chocolate Namelaka, Raspberry Sorbet
Cheese Trolley, selection of three cheeses with accompaniments +5.00

Chef Ciaran McGill

Please notify us regarding any allergies or food intolerances
No Service Charge except parties of 6 or more 12.5% applies