

ONE PICO

SUNDAY DINNER (From September 2018)

3 COURSES €55

Open 5pm to 8.00pm last orders

SNACKS

Brandade Croquette, Calamansi Aioli 4.50
Parmesan Gougeres 4.50
Kalamata Olives 4.50

STARTER

Pressed Ham Hock Terrine, Lincolnshire Smoked Eel, Leek Mayonnaise
Cured Organic Salmon, White Turnip Consommé, Sheep's Yoghurt, Tarragon
Heritage Tomato, St Tola's Goats Cheese, Black Olive, Basil
Pea & Mint Veloute, Smoked Bacon Ravioli, Garden Peas, Lardons

MAIN

Salt Baked Kohlrabi, Vadouvan Spice, Toasted Cashew Nuts
Cod, Cauliflower Puree, Grelot Onion, Hazelnuts, Grapes, Brown Butter
Thornhill Duck Leg, Grilled Peaches, Lavender & Honey
Fillet of Beef, Garlic Scapes, Girolles, Celeriac Puree, Pomme Dauphine +10.00

SIDE ORDERS

Fine Beans, Green Olive & Almonds 4.90
Sarladaise Potato 4.90

DESSERT

Rum Baba, Coconut Sorbet, Mango, Aged Jamaican Rum
Chocolate Parfait, Black Cherry, Cocoa Nib, Cherry Sorbet
Roast Fig & Frangipane Tart, Fior Di Latte Gelato
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