

ONE PICO

SUNDAY LUNCH (From September 2018)

2 COURSES €28, 3 COURSES €35

Open 1.00-4.00pm

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 Salmon, White Turnip Consommé, Sheep's Yoghurt, Tarragon
St Tola Goats Cheese, Heritage Tomato, Black Olive, Basil
Pea Veloute, Smoked Bacon Ravioli
Seared Castletownbere Scallops, Crab Bisque, Summer Truffle +10.00

MAIN

Salt Baked Kohlrabi, Vadouvan Spice, Toasted Cashew Nuts
Butter Roast Chicken Breast, Cavatelli, Girolles, Roast Shallot
Cod, Cauliflower Puree, Grelot Onion, Hazelnuts, Grapes, Brown Butter
Crisp Thornhill Duck Leg, Grilled Peach, Lavender & Honey
Wicklow 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

Poached Peach, Champagne & Vanilla Jelly, White Peach Sorbet
Elderflower Crème Diplomat & Gooseberry Tart, 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