

**ONE PICO**  
Christmas Lunch

**3 Courses €49**

Monday to Saturday 12.00-2.15pm

STARTER

Celeriac Velouté Enoki Mushroom, Smoked Eel, Coolea Cheese Gougère

Foie Gras Parfait Plum & Vanilla, Warm Brioche

Tuna Tartare Avocado, Ponzu Dressing, Radish, Squid Ink Cracker

Suckling Pig Belly Boudin Noir, Burnt Apple, Carrot Puree

MAIN

Wicklow Venison Crapaudine Beetroot, Hen of The Woods, Cauliflower, Fermented Walnut

Pheasant Hen Sweetcorn, Alsace Bacon, Black Trompettes

Gnocchi, Jerusalem Artichoke Puree, Comté & Truffle

Cod Crown Prince Squash, Mussels, Curry, Chive Oil

DESSERT

Pumpkin Tartlet Vanilla Mousse, Pumpkin Seed, Roasted Barley Ice Cream

Plum Clafoutis, Port & Star Anise Reduction, Vanilla Ice Cream, 15 minutes

Warm Chocolate Mousse Coffee Jelly, Sourdough Ice Cream, Cocoa Nibs

Cheese Trolley, Selection of three Cheeses with accompaniments, supplement 7.50

**The last Drinks order is at 4.45pm and  
We kindly request that lunch customers vacate the table at the latest 5.15pm,  
Thank you for your co-operation.**

Chef Ciaran McGill

No Service Charge Except on Parties of 6 or More 12.5 % applies