

ONE PICO

Lunch Menu

3 Courses €39

Tuesday to Saturday 12.00-2.15pm

APERITIF

Passion Fruit & Lavender Martini €14.50

Vodka, Gin, Lime Juice, Egg White, Passion Fruit, Lavender Syrup

Rudolf Spritzer €14.50

Vodka, Clementine, Cranberries

STARTER

Sweetcorn Velouté, Celery, Sweetcorn Beignet, Roasted Hazelnuts

Whipped Chicken Liver & Foie Gras Parfait, Plum, Warm Brioche

Coolea Cheese Tart, Confit Onion, Black Winter Truffle, Pickled Shallots

Cured Sea Trout, Avocado, Pickled Cucumber, Buttermilk & Dill

MAIN

Roast Cod, Bouillabaisse, Smoked Haddock Ravioli, Lissadell Cockles

Pressed Lamb Shoulder, Heritage Carrots, Vadouvan, Chanterelles, Lentil Jus

Hand Rolled Gnocchi, Crown Prince Squash, Aged Comté, Black Trompettes

Fillet of Beef, Parsnip, Cevenne Onion, Madeira Jus, supplement 8.00

SIDE ORDERS

Baby Potato, Chive Butter 6.00

Sprouts, Chestnuts & Smoked Bacon 6.00

DESSERT

Mango Pavlova, Coconut Cream, Stem Ginger Ice Cream

Valrhona Manjari Cremeux, Clementine Curd, Candied Yuzu, Vanilla Ice Cream

Selection of Artisan Cheeses with accompaniments or 13.50 as an extra course

Please Note Lunch Tables Between 12 to 12.30pm are required to be Given Back by 2pm.

Thank you for your co-operation.

Chef Ciaran McGill

For Groups of 5 or More, A Discretionary 12.5% Gratuity Will be Added to your Bill.

This is a One Touch Menu which will be Disposed of after Use