



# The Exchequer Menu

€90 PER PERSON

Create your menu by choosing three starters (one to be vegan), three mains (one to be vegan), and two desserts. A pre-order is required from all guests at least three weeks in advance.

## STARTERS

Roasted carrot & fennel soup, miso-glazed mushrooms, cashew cream VG | GF

Celeriac & apple soup, toasted almonds, cinnamon coconut cream VG | GF

Creamy seafood chowder, free-range smoked bacon, F&B Bakery sourdough croutons

Irish smoked salmon, avocado, pickled shallot, jasmine rice, toasted panko crumb,  
smoked chilli mayonnaise GFO

Confit duck leg, grilled pineapple relish, cucumber & herb salad, cherry jus (€8 supplement) GF

Irish beef carpaccio, rocket, parmesan shavings, balsamic dressing GF

Buratta caprese salad, heirloom tomatoes, basil, balsamic reduction V | GF

## MAIN COURSE

**All mains are served with fondant potato. Side dishes are additional.**

Pan-fried seabass, salmoriglio sauce, tenderstem broccoli GF

Fillet of lemon sole, tomato, chive beurre blanc, asparagus GF

Slow-roasted Andarl Farm free-range pork belly, Irish black pudding crumb,  
sauerkraut, red wine jus

Slow-cooked rump of spring lamb, pan-fried sugar snaps, pickled onions, Madeira glaze GF

Saffron risotto cakes, pistachio crumb, orange zest, rocket, vegan parmesan & lemon aioli VG |  
GFO

Roasted baby aubergine, tahini yoghurt, roasted garlic, pine nuts, Calabrian chilli oil VG | GF

Pat McLoughlin aged Irish fillet of beef, red onion marmalade, asparagus (€10 supplement) GF  
includes one sauce

Vegan flank steak, red onion marmalade, asparagus (€10 supplement) VG  
includes one sauce

Steak sauces: brandy peppercorn GF • red wine jus GF | DF • smoked aubergine gravy VG | GF  
• blue cheese butter V | GF • garlic & herb butter V | GF | VGO  
Add additional sauce +€10 per table

## DESSERT

Salted caramel & Cocoa Atelier chocolate tart, Chantilly crème V

Vanilla bean cheesecake, crème anglaise, fresh strawberries, granola cookie crumb V

Lemon meringue tart, raspberry sorbet, fresh raspberries V | VGO

Warm apple crumble, salted caramel drizzle, vanilla ice cream V

Key lime pie, whipped cream, lime zest V

