



The Exchequer Menu

€ 80 PER PERSON

Create your three-course sit-down menu by choosing three starters (one to be a vegan soup), three mains (one to be vegan) and one dessert, with guests pre-ordering their selections 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, F&B sourdough croutons
- Irish smoked salmon, avocado, pickled shallot, jasmine rice, toasted tortilla crumb
- Confit duck leg, grilled pineapple relish, cucumber & herb salad, lambs leaf GF
- Irish beef carpaccio, rocket, Parmesan shavings, balsamic dressing GF
- Mushroom & walnut tart, pear purée, whipped goat's cheese V

MAIN COURSE

- Pan fried seabass, salmoriglio sauce GF
 - Fillet of lemon sole, tomato, chive beurre blanc GF
 - Slow roasted Andarl Farm free range pork, Irish black pudding crumb, burnt apple, jus
 - Slow cooked shoulder of Leinster lamb, pomegranate & mint salsa, harissa spiced carrot purée GF
 - Saffron risotto cake, pistachio crumb, lemon aioli, orange zest, parmesan VG
 - Roasted baby aubergine, tahini yoghurt, roasted garlic, pine nuts, Calabrian chilli oil VG | GF
 - Scarlet Heifer aged Irish fillet of beef, red onion marmalade (€10 supplement) GF
select one: brandy peppercorn | red wine jus | blue cheese butter |
garlic & herb butter • additional choice +€10 / table
 - Vegan flank steak, red onion marmalade (€10 supplement) VG
select one: plant-based peppercorn | garlic & herb vegan butter
additional choice +€10 / table
- served with fondant potato and seasonal vegetables.

DESSERT

- Salted caramel & Cocoa Atelier chocolate tart, orange confit, Chantilly crème V
- Vanilla bean cheesecake, crème anglaise, granola cookie crumb V
- Lemon meringue tart, raspberry sorbet, fresh raspberries V
- Warm apple crumble, salted caramel drizzle, vanilla ice cream V
- Key lime pie, whipped cream, lime zest V

