



The
Exchequer
Dublin 2


The Exchequer

DINNER MENU

STARTERS

CRISPY PORK CRUBEENS,
beetroot relish,
mint sauce gribiche
€11 |   

**"BUBBLE & SQUEAK"
STYLE GNOCCHI,**
gorgonzola cream,
toasted sourdough
€12 |   

BEETROOT CURED SEATROUT,
horseradish cream
€12 |  

**AVOCADO, BABY GEM, ORANGE,
BABY CARROT SALAD,**
spiced citrus dressing
€10

WILD RED TAIL PRAWNS,
chilli, lime & garlic
SMALL €11
LARGE €18
  

SIDES €4.50

CRUSHED POTATOES


TRUFFLE CARROTS


WEDGES
with sour cream & bacon





FRIES

MAINS


J.J YOUNG AGED SIRLOIN STEAK,
Teelings whiskey pepper cream, fries
€29 |  

**KASSLER CHERRY SMOKED
BACON CHOP,**
fondant potato, baby carrot, pickled
cabbage, parsnip purée, cherry jus
€25 | 

EXCHEQUER BURGER,
oven dried tomato, bacon jam, mild
cheddar, rocket, house sauce & fries
€17 |     

HADDOCK & CHIPS,
tempura batter, mint gribiche,
rocket, red pepper olive salad
€17 |   

SHEPHERDS PIE,
9hr slow braised lamb shank,
mushroom, garden peas, rosemary,
mustard pomme purée
€18 |   

BUTTERNUT SQUASH RISOTTO,
artichoke, sundried tomato, parmesan
€16 | 

EXCHEQUER SEAFOOD CHOWDER,
sourdough bread
€18 |    

SALT CRUSHED BAKED SEA BREAM,
wilted spinach, baby carrot,
Nero sauce
€26 |    

ALLERGENS

All dishes may contain traces of allergens. If you have an allergy or dietary requirements please inform your server. On groups of 6 or more, a 10% discretionary service charge will be applied.



CRUSTACEAN



SESAME



NUTS



GLUTEN



EGG



FISH



SHELLFISH



MUSTARD



CELERY



PEANUTS



MILK



SULPHITE



SOYA



LUPINS