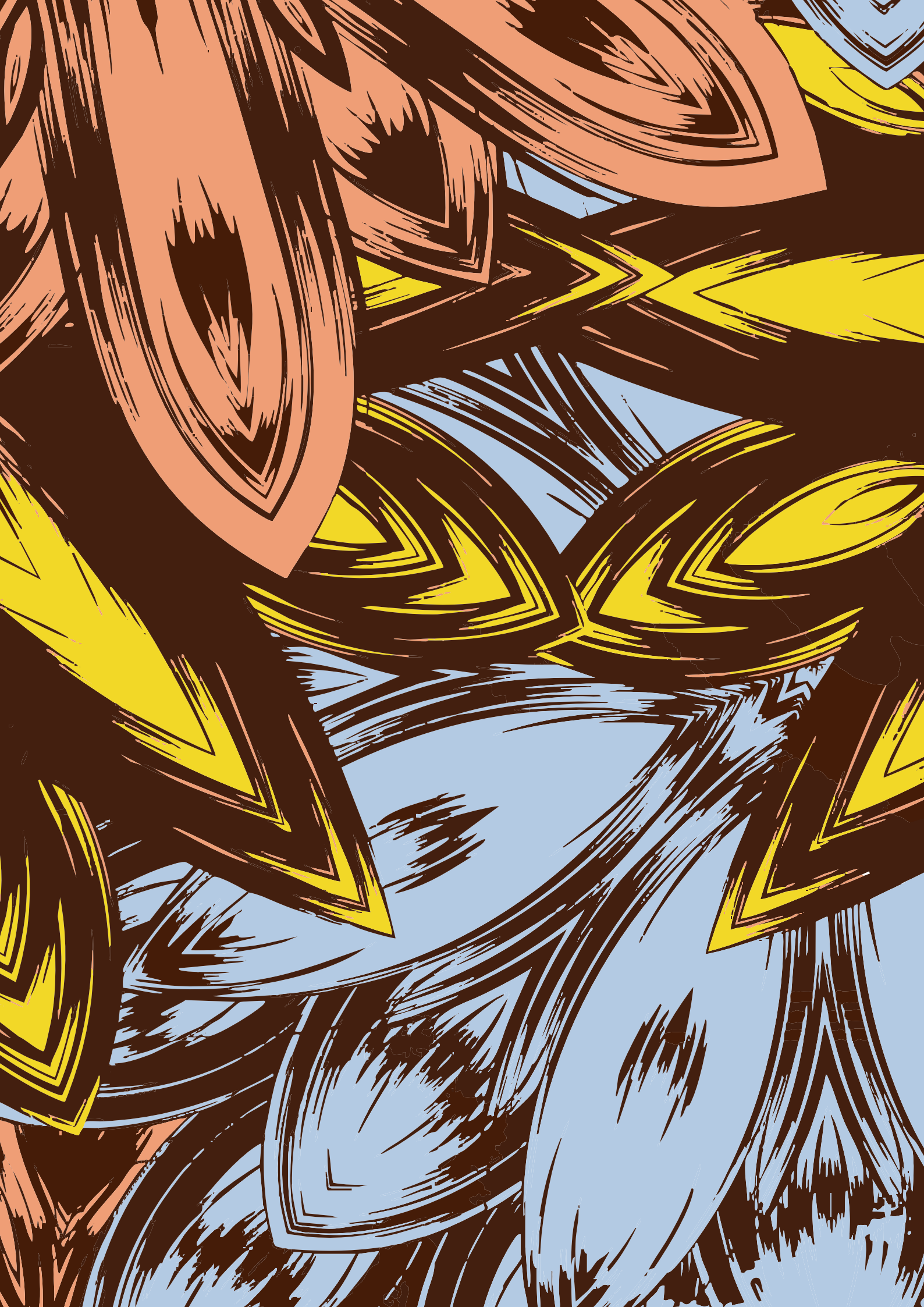


THE  
EXCHANGE  
*BAR & RESTAURANT*



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## FROM THE GRILL: FOCACCIA FLATBREADS TO SHARE

(recommended for 2 people)

<b>Roast Garlic and Chilli Focaccia</b> Prosciutto, garlic & chilli butter, rocket & fresh burrata (1a, 3, 6, 7, 8, 11, 13)	<b>€21.95</b>
<b>Roast Garlic and Chilli Focaccia v</b> Hummus & basil pesto dips (1a, 3, 7, 8h, 11)	<b>€15.95</b>

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## STARTERS

<b>BBQ Chimichurri Wings</b> Manor farm Irish chicken wings, tonkatsu BBQ sauce, fresh chimichurri, lime wedges & coriander (1a, 4, 6, 14)	<b>€12.95</b>
<b>Tomato Bruschetta vg</b> Grilled sourdough, vine ripened cherry tomatoes, garlic, extra virgin olive oil, fresh basil & balsamic (1a, 12)	<b>€10.95</b>
<b>Salmon Tataki</b> Seared & citrus cured organic Irish salmon, mango ponzu, wasabi mayo, mango salsa & crisp harumaki pastry (1a, 3, 6, 10, 11)	<b>€13.50</b>
<b>Irish Ham &amp; Leek Croquettes</b> Ham & leek bound in bechamel, panko breaded, piquillo pepper sauce, shaved Grana Padano (1a, 3, 7, 10)	<b>€12.95</b>
<b>NYX Caesar Salad</b> Creamy Caesar dressing, baby gem lettuce, crispy chorizo, sourdough croutons, parmesan & crispy hen's egg (1a, 3, 4, 10)	<b>€11.95</b>
<b>Katsu Glazed Baby Back Ribs</b> Spicy miso dressing, crispy onions, chives & Ume sesame (4, 6, 11, 12, 14)	<b>€12.95</b>
<b>BBQ Glazed Pork Tacos</b> 12-hour slow cooked pork shoulder, flour tortilla, avocado crema, pickled onion, feta, iceberg & chilli sauce (1a, 7, 10, 12)	<b>€12.50</b>
<b>Sea Bass Ceviche</b> Passionfruit & coconut tigers' milk, red onion, cucumber, grilled corn, avocado & radish, blue corn chips (1a, 4, 7, 9)	<b>€13.95</b>

**Allergens:**  
1 Gluten (A Wheat, B Rye, C Barley, D Oats) 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soyabeans 7 Milk  
8 Nuts (A Almonds, B Hazelnuts, C Walnuts, D Cashews, E Pecans, F Pistachio, G Macadamia, H Pine Nuts)  
9 Celery 10 Mustard 11 Sesame 12 Sulphur Dioxide Sulphites 13 Lupin 14 Molluscs

MAINS		
<div>Grilled Irish Beef Steaks</div> <div>Sourced from small farms, dry aged to perfection</div> <div>280g sirloin €39.95   200g fillet €41.95</div> <div>All steaks are served with chestnut mushroom ketchup, garlic &amp; thyme roast onion &amp; hand cut fries</div>		
Choose your sauce: Creamy peppercorn (7, 9, 10, 12)   Roast garlic & chive butter (7)   Chimichurri (12)		
<div>Pan Roasted North Atlantic Cod</div> <div>BBQ sweetcorn, crispy sage &amp; prosciutto, smoked knockanore &amp; potato croquettes, aji amarillo (1a, 4, 7)</div>		€26.50
<div>Tempura of Wild Irish Haddock</div> <div>Japanese fried rice, tentsuyu dipping sauce (1a, 3, 4, 6, 11)</div>		€24.95
<div>Grilled Irish Beef Cheeseburger with Bone Marrow</div> <div>Brioche bun, crispy Irish bacon, stout glazed onions, American mustard, mayonnaise, served with skinny hand cut fries (1a, c, d, 3, 7, 10)</div>		€22.95
<div>Rigatoni with Burrata v</div> <div>Lemon &amp; tarragon butter sauce, garden peas, grilled courgettes, fresh burrata &amp; crispy chilli dressing (1a, 3, 7, 12)</div>		€21.95
<div>Peruvian Roast Chicken (Pollo a la Brasa)</div> <div>Our take on a Peruvian roast chicken, slow cooked in our Asador, basted with our own Peruvian marinade, toasted almond, apricot &amp; red onion couscous, grilled hispi cabbage with aji verde &amp; feta (1a, 3, 6, 7, 8a, 10)</div>		€24.95
<div>Beyond Meat Vegan Burger vg</div> <div>Grilled vegan pattie, sesame &amp; poppy seed brioche burger bun, mayo &amp; vegan American cheddar cheese, Guinness onions, lettuce &amp; tomato (1a, c, d , 10, 11)</div>		€19.95
<div>From the Butchers Block (available for 2, 4 or 6 people)</div> <div>Asador Peruvian roast chicken, miso &amp; honey glazed pork ribs, dry aged Irish sirloin steak, &amp; grilled Gubbeen chorizo sausage, hand cut fries &amp; grilled corn (1a, 3, 4, 6, 7, 10, 12)</div> <div>2pax €85.00   4pax €160.00   6pax €240.00</div>		

SIDES		
<div>Hand Cut Irish Potato Fries (1a)</div>		€5.50
<div>Grilled Corn Elotes v</div> <div>Chargrilled corn on the cob, garlic &amp; sour cream mayo, coriander spices &amp; feta (3, 7, 10)</div>		€6.50
<div>Chargrilled Broccoli, Roast Garlic Hummus, Sriracha &amp; Roast Peanuts vg (5, 11)</div>		€6.95

DESSERTS	
<div>Selection of Artisanal Gelatos</div> <div>Seasonal berries &amp; mini meringues (3, 7, 8)</div>	€9.50
<div>Warm 70% Chocolate Brownie</div> <div>Miso caramel &amp; vanilla gelato (1a, 3, 6, 7, 8)</div>	€9.95
<div>Strawberries &amp; Cream</div> <div>Vanilla pannacotta, Wexford strawberries, honeycomb &amp; meringues (3, 7)</div>	€9.95
<div>Mango, Raspberry &amp; Passionfruit Pavlova</div> <div>Mango cream, fresh raspberries &amp; passionfruit (3, 7)</div>	€9.95

DESSERT COCKTAILS	
<div>Espresso Martini</div> <div>Vanilla vodka, kahlua, espresso (7)</div>	€13.50
<div>Dubai Chocolate Martini</div> <div>Vanilla vodka, chocolate liqueur, pistachio liqueur, fresh cream (7, 8)</div>	€13.50
<div>Brandy Alexandre</div> <div>Cognac, crème de cacao, cream, nutmeg (7, 8)</div>	€13.50
<div>Cookies and Cream Martini</div> <div>Vanilla vodka, Baileys, cream, biscuit (7, 8)</div>	€13.50
Classic Cocktails available on request	

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