



THE CELLAR
RESTAURANT & BAR

A LA CARTE DINNER

~ ~ ~ STARTERS ~ ~ ~

GRILLED QUAIL €12

with Roasted Celeriac Purée, Toasted Mixed Nuts and Red Grapes

LISCANNOR CRAB BRULEE €10

with Pickled Cucumber and Arbutus Beer Bread Croutons

FRITTO MISTO €12

with Saffron Aioli, Coriander Cress and Crispy Red Peppers

CLARE ISLAND SALMON TWO WAYS (Cured and Tartare) €10

with Red Radish, Fennel, Green Apple and Seaweed Crisp

JERUSALEM ARTICHOKE SOUP €10

with Black Winter Truffle

SALAD OF ROAST BEETS, SQUASH, SWEET POTATO AND POMEGRANATE

€9

with a Lime and Almond Dressing, Chai and Hemp Seeds

BAKED ARDSALLAGH GOAT'S CHEESE €10

with Pancetta, Honey and Coco Beans

OUR COUNTRY STYLE TERRINE €8.50

with Foie Gras Ham Hock, Black Pudding and Confit Chicken Leg

~ ~ ~ MAIN COURSES ~ ~ ~

RIB EYE STEAK (225g) €32.50 or FILLET STEAK €38

*with Onion Rings, Pink and Green Peppercorn Sauce,
Balsamic infused Portobello Mushroom and Watercress*

ROAST SUPREME OF PHEASANT €28

with smoked Carrot Puree, Sautéed Wild Mushrooms, Confit Leg Croustillant and Red Wine Jus

BRAISED LEG OF LAMB PITHIVIER €28

with creamed Leeks, Celeriac Puree, Vichy Carrots and Red Wine Jus



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~ ~ ~ MAIN COURSES ~ ~ ~

ORANGE PEPPER MARINATED LOIN OF VEAL €28

with Pine Nut Puree, Asparagus, Carrots and Sage Veloute

ROAST BREAST OF THORNHILL DUCK €26

with braised Red Cabbage, Pomme Fondant and Apple Jus

GRILLED BLACK SOLE €42

with charred Baby Gem, Peas, Shallots and Crispy Goujons

SEARED FILLET OF HALIBUT €30

with Cockles, Lobster Bisque and Liscannor Crab Mayonnaise

STEAMED FILLETS OF PLAICE €25

with Cauliflower Puree, Braised Leeks and a Spicy Tomato Salsa

ROAST CLARE ISLAND ORGANIC SALMON €25

with Chargrilled Aubergines, Macroom Feta, Confit Jerusalem Artichokes and Mint Pesto

CANNELLONI OF CARROTS AND ROASTED CHESTNUTS €18

with Watercress Cream, Watercress and 36 month aged Parmesan

SIDES (€5 per side)

Honey Roasted Parsnips with Sage

Champ Mash

Fries

Tomato and Red Onion Balsamic Salad

Cauliflower with Cheese Sauce

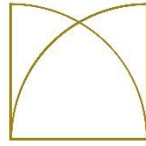
Roasted Carrots with Thyme and Honey

**Executive Chef: Ed Cooney
Heikki McEvoy**

Restaurant Manager:

This menu has been nutritionally analysed so you can make informed choices and can be alerted to the presence of potential allergens. Please scan this code for full details.

All dishes featured on this menu can be tailored for those who follow a gluten free diet. Please ask your server for further details.



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DESSERTS

YOGURT PANNA COTTA

with Malt Crumble and Blueberry Sorbet €11

LEMON BAKED ALASKA

with a Citrus Segment Salad €11

MERRION SIGNATURE CHOCOLATE TART

with Poached Clementines and Vanilla Ice Cream €11

RASPBERRY SOUFFLÉ

with Sauce Anglaise and Raspberry Sorbet €11

MANGO PARFAIT

with Coconut Sorbet and a Crispy Red Berry Tuille €11

IRISH CHEESE SELECTION

(Crozier Blue, Coolattin Cheddar, Ardsallagh Goat's Cheese and Milleens) €12

*served with Merrion Pantry Red Onion Marmalade, Red Apple, Grapes,
Ditty's Oatcakes and Cream Crackers*

(All of our desserts can be tailored for those on a gluten free diet).

Recommended Accompaniment

Tokaji Aszu – 5 Puttonyos – Château Dereszla – Hungary – 2006 €11.50

*Seifried Estate – Winemakers Collection – Sweet Agnes Riesling Ice Wine – Nelson,
New Zealand – 2012 €10.50*

Peter Lehmann – Bortytis Semillon - Barossa – Australia - 2011 €8.50

Warre's – Otima 10 year old Tawny Port €10.50