

# LUNCH MENU

'The ethos of the Merrion Hotel is one that reflects the core values of Good Food Ireland.

Executive Chef, Ed Cooney, insists on the promotion and use of indigenous ingredients and the sourcing of local and artisan products whenever possible'.

If you suffer from a nut allergy or any other allergens please do let a member of staff know as nuts, wheat and dairy are used in our kitchens. All dishes featured on this menu can be tailored for those who follow a gluten free diet. Please ask your server for further details.

## NUTRITIONAL ANALYSIS

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



## STARTERS & MAINS

### THE MERRION SEAFOOD BOARD

A selection of oak smoked seatrout, crab mayonnaise and jumbo shrimps with Marie Rose sauce and homemade brown soda bread - €18

### POTTED APPLE AND BEER BRAISED PORK SHOULDER

with smoked BBQ sauce and toasted Arbutus beer bread - €10

### BURREN SMOKEHOUSE HOT SMOKED SALMON RILLETTE

with Glenilen chive butter, pickled cucumber and Irish soda bread - €8

### JANE RUSSELL'S ORGANIC HANDMADE IRISH SAUSAGES

with mash potato, watercress and onion gravy - €16.50

### PAT MCLAUGHLIN'S IRISH BEEF BURGER

with tomato, Dubliner cheese and skinny fries - €16.50

### O'DONOVAN'S HONEY GLAZED LOIN OF BACON

with savoy cabbage, mash potato and parsley sauce - €15

### DELICIOUS SKINNY SOUP

served with high fibre rye bread - €7

### PLUM TOMATO SOUP

with pesto cream - €7

### CANNELLONI OF CARROTS AND ROASTED CHESTNUTS

with watercress cream, watercress, 36 month aged parmesan and extra virgin olive oil - €18

### QUICHE WITH BUTTERNUT SQUASH, MACROOM RICOTTA AND SAGE

served with a salad of shaved Florence fennel, watercress and

## CHEF'S CHOICE

### "THE CELLAR" SOUP AND SANDWICH - €10.95

**Soup:** Plum tomato with pesto cream

**Sandwich:** Felino salami with ox heart tomato, rocket and sundried tomato aioli in a crusty sourdough baguette

### SEARED FILLET OF UNION HALL SEABASS

with potato gnocchi, carrots, fresh peas and a lime and shellfish butter sauce - €26

### CANDELE PASTA

with rocket pesto, toasted hazelnuts and 36 month aged parmesan - €15

## SALADS

### TOONSBRIDGE MOZZARELLA

with rocket and hazelnut pesto, cherry tomatoes and 36 month aged parmesan - €13

### 'SUPER SALAD'

Baby spinach, pomegranate, feta cheese with quinoa and broad beans, cider vinegar and Udo's oil - €13

### CELLAR CAESAR SALAD

with rye bread croutons - €13

### OUR VEGAN SALAD

with chai and hemp seeds, squash, beets, avocado, broccoli, pomegranate with an almond lime and chilli dressing - €13

### PICKLED PUMPKIN SALAD

with buglur wheat, green beans, carrot, sundried tomatoes, watercress and a toasted pine nut and raisin dressing - €13

All of the above can be served with chicken breast at an additional charge of €6.

## DESSERTS

### VANILLA CRÈME BRULÉE

with chocolate financier - €9

### MERRION BANOFFE - €9

### FLOURLESS CHOCOLATE CAKE

with vanilla ice cream and chocolate sauce - €9

### FRESH FRUIT SALAD

with sable cookies - €9

### PASSIONFRUIT AND WHITE CHOCOLATE CHEESECAKE

with mango sorbet - €9

### ICE CREAM & SORBET FROM FEATHERBED FARM

- €1.75 per scoop

### ICE CREAMS

Vanilla, Roasted Banana, Strawberry, Honeycomb, Double Chocolate, Cookies & Cream, Brownie, Basil

### SORBETS

Lemon & Mascarpone, Mango, Raspberry

### CHEESE

€2.75 per slice

served with the Merrion Pantry red onion marmalade, cream crackers and Ditty's Oatcakes

### ARDSALLAGH GOAT'S CHEESE

(Goat, Carrigtwohill, Co Cork)

### CROZIER BLUE

(Sheep, Cashel, Co Tipperary)

### COOLATIN

(Cow, Co Carlow)

### MILLEENS

(Cow, West Cork)