

THE CELLAR
RESTAURANT & BAR

LUNCH MENU

~~~~ STARTERS ~~~~

SOUP OF THE DAY

CHARRED MACKEREL FILLET

with summer Greens, Lime Yogurt and Charred Broccoli

HEIRLOOM TOMATO SALAD

with crumbled Feta Cheese, Amalfi Lemon Dressing and Lemon Basil

TEA CURED DUCK BREAST

with roasted Peach, Shallots and Compressed Chicory

~~~~ MAIN COURSES ~~~~

MANOR FARM CORNFED CHICKEN SUPREME

with a Basil Crumb, Sweetcorn Puree, Sprouting Broccoli and a Red Pepper Salsa

PAT McLAUGHLIN'S ROAST LAMB ROUND

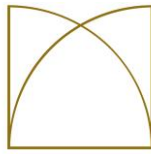
with smoked Aubergine Puree, Confit Cipolla Onion and Tomato and Fennel Salsa

STEAMED FILLET OF UNION HALL COD

*with roasted Datterino Tomatoes, Florence Fennel Puree, Green Beans
and the 'Merrion Pantry' Lemon Oil*

CANELLONI OF CARROTS AND ROASTED CHESTNUTS

*with Watercress Cream, Watercress and 36 month aged Parmesan and Extra Virgin Olive
Oil*



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~~~~ DESSERTS ~~~~

**CARDAMOM AND APRICOT**

*Cardamom Crème Brûlée with Apricot Sorbet*

**STRAWBERRY**

*Strawberry Cheesecake Mousse with Lemongrass and Mascarpone Sorbet and a Crispy Tuille*

**MERRION SIGNATURE DARK CHOCOLATE**

*Twisted Chocolate Ganache, Fudge, Calamansi Jelly, Peanut Sable and Salted Caramel Ice Cream*

**CROZIER BLUE AND COOLATIN CHEDDAR CHEESE**

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

**TEA / MERRION BLEND COFFEE**

*Two Courses €26*

*Three Courses €29*

**Executive Chef:** Ed Cooney  
Heikki McEvoy

**Restaurant Manager:**

