

THE CELLAR
RESTAURANT & BAR

LUNCH MENU

~~~~ STARTERS ~~~~

SOUP OF THE DAY

FRITTO MISTO

with Saffron Aioli, Coriander Cress and Crispy Red Peppers

SALAD OF ROAST BEETS, SQUASH, SWEET POTATO AND POMEGRANATE

with a Lime and Almond Dressing, Chai and Hemp Seeds

OUR COUNTRY STYLE TERRINE

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

~~~~ MAIN COURSES ~~~~

STOUT BRAISED PORK BELLY

with creamed Savoy Cabbage, Wild Mushroom Croquette, Café au Lait and David Llewellyn's Balsamic

SEARED CALVES LIVER

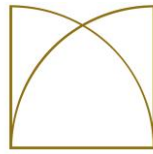
with Champ Mash Potato, Peas, Bacon and Red Wine Jus

SMOKED HADDOCK

with Sautéed Spinach and Shallots, Poached Egg and Dalkey Mustard

CANELLONI OF CARROTS AND ROASTED CHESTNUTS

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



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~~~~ DESSERTS ~~~~

**WARM PEAR AND WALNUT BAKEWELL**  
*with Salted Caramel Ice Cream*

**CHAMPAGNE RHUBARB PANNA COTTA**  
*with Spiced Sable Breton and Lychee Sorbet*

**CHOCOLATE TART**  
*with Clementines and Chantilly 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**

**McEvoy**

**Restaurant Manager: Heikki**

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.

