



LUNCH MENU

~~~~ STARTERS ~~~~

SOUP OF THE DAY

TYROLEAN BRESAOLA

with Wild Rocket, Pepporonata, Cipolla Onions and Chilli Oil

HEIRLOOM TOMATO SALAD

with crumbled Feta Cheese, Amalfi Lemon Dressing and Lemon Basil

SMOKED SEATROUT

with Pickled Cucamelon, Peas, Whipped Crème Fraiche and Soda Bread Crumbs

~~~~ MAIN COURSES ~~~~

MANOR FARM CORNFED CHICKEN SUPREME

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

ANDARL FARM PORK FILLET

with smoked Aubergine Puree, Confit Cipolla Onion, Chargrilled Courgette, Red Wine Jus

SEARED FILLET OF UNION HALL HAKE

with Borlotti Beans, Parma Ham, Shallots, White Wine Cream and Salsa Verde

POTATO GNOCCHI

with Sautéed Chanterelles, Toasted Walnuts and Fried Hens Egg



~~~~ DESSERTS ~~~~

**VANILLA CRÈME BRULÉE**  
*with Honeycomb Ice Cream and Shortbread*

**BANANA VANILLA CHEESECAKE**  
*with Butterscotch Sauce and Salted Caramel Ice Cream*

**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

Restaurant Manager: Heikki McEvoy

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