

EVENING 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.

STARTERS & MAINS

MERINDA TOMATO BROTH

with spring onion, tarragon and brown rice - €8

DELICIOUS SKINNY SOUP

 served with high fibre rye bread - €7

POTTED BEER AND APPLE 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

'SUPER SALAD'

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

CELLAR CAESAR SALAD

with rye bread croutons and Monaghan chicken - €19

PAT MCLAUGHLIN'S IRISH BEEF BURGER

with tomato, Dubliner cheese and skinny fries - €16.50

PAN-SEARED FILLETS OF UNION HALL SEABASS

with crab croquettes, baby fennel, caper sprouts and a herb beurre blanc - €28

PARPADELLE PASTA

with roast pumpkin, sage and 36 month aged parmesan - €15

SHEELIN'S 28-DAY DRY AGED RIB-EYE STEAK (225g)

with onion rings, pink and green peppercorn sauce, balsamic infused Portobello mushrooms and watercress - €29

MERRION FISH AND CHIPS

with tartar sauce and minted mushy peas - €20

CANNELLONI OF CARROTS AND ROASTED CHESTNUTS

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

LAMB KOFTA

with tortilla wraps, tomato and red onion salad and mint yogurt - €18

SHARING & PAIRING

SEAFOOD TOWER

Liscannor crab mayonnaise, Galway oysters, Burren Smokehouse smoked salmon, seabass ceviche and Dublin Bay Prawns - €34

ITALIAN PROSCIUTTO

speck, Parma ham, bresaola, mortadella and taleggio with candied clementines - €34

MOULES MOUCLADE

with skinny fries and garlic mayonnaise - €20

WHOLE BAKED MILLEENS

with garlic, port and thyme - €16.50

OYSTERS

Umami oyster, Kelly Gigas No.4 oysters

3- €9

6- €18

All of the above served with Crusty Sourdough Baguette

MONCK HOUSE ALE – ½ pint tasting

with baked Milleens cheese, garlic and thyme, Arbutus toasted beer bread-€13

MRS DELANEY'S PILSNER – ½ pint tasting

with Tommy Doherty's black pudding, satay pork belly toasted Arbutus beer bread - €13

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



DESSERTS

THE MERRION ETON MESS

with raspberry meringue and lemon marshmallow - €9

STRAWBERRY CHEESECAKE MOUSSE

with lemongrass and mascarpone sorbet and a crispy tuille - €9

FLOURLESS CHOCOLATE CAKE

with vanilla ice cream and chocolate sauce - €9

FRESH FRUIT SALAD

with sable cookies - €9

BLACK CHERRY GRATIN

with lemon sorbet and pistachio sabayon - €9

ICE CREAM & SORBET FROM FEATHERBED FARM

- €1.75 per scoop

ICE CREAMS

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

SORBETS

Lemon and 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, Carrigtohill, Co Cork)

CROZIER BLUE

(Sheep, Cashel, Co Tipperary)

COOLATIN

(Cow, Co Carlow)

MILLEENS

(Cow, West Cork)