

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 ~~~~

MANOR FARM CORNFED CHICKEN SUPREME

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

PAT McLAUGHLIN'S ROAST LAMB ROUND

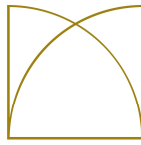
with Celeriac Puree, Spring Greens, Garlic and Red Wine Jus

PAN-SEARED UNION HALL COD FILLET

*with chargrilled White Asparagus, Mushroom Puree, Fresh Peas 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 ~~~~

PLUM GALETTE  
*with Salted Caramel Ice Cream*

STRAWBERRY CHEESECAKE MOUSSE  
*with Basil Ice Cream and Crispy Tuille*

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

Restaurant Manager: Heikki McEvoy

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.

