



THE CELLAR
RESTAURANT & BAR

‘OUR HOUSE MENU’

~ ~ ~ STARTERS ~ ~ ~

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

BAKED ARDSALLAGH GOAT’S CHEESE

with Pancetta, Honey and Coco Beans

OUR COUNTRY STYLE TERRINE

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

SOUP OF THE DAY

~ ~ ~ MAIN COURSES ~ ~ ~

ROAST SUPREME OF PHEASANT

with smoked Carrot Puree, Sautéed Wild Mushrooms, Confit Leg Croustillant and Red Wine Jus

BRAISED LEG OF LAMB PITHIVIER

with creamed Leeks, Celeriac Puree, Vichy Carrots and Red Wine Jus

ROAST CLARE ISLAND ORGANIC SALMON

with Chargrilled Aubergines, Macroom Feta, Confit Jerusalem Artichokes and Mint Pesto

CANNELLONI OF CARROTS AND ROASTED CHESTNUTS

with Watercress Cream, Watercress and 36 month aged Parmesan

~ ~ ~ DESSERTS ~ ~ ~

YOGURT PANNA COTTA

with Malt Crumble and Blueberry Sorbet

LEMON BAKED ALASKA

with a Citrus Segment Salad

MERRION SIGNATURE CHOCOLATE TART

with Poached Clementines and Vanilla Ice Cream

MANGO PARFAIT

with Coconut Sorbet and a Crispy Red Berry Tuille

TEA / MERRION BLEND COFFEE

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.



