

# ALL DAY DINING

*The Merrion has chosen a selection of dishes, some traditional favourites and other new delights for you to savour.*

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APPETISERS	€
Caprese Salad of Tomato, Toonsbridge Mozzarella, Rocket and Balsamic Reduction with Focaccia Bread	18.50
The Merrion Caesar Salad	18.00
- with Grilled Chicken Breast	25.00
- with Grilled Black Tiger Prawns (6 pieces)	35.00
Black Tiger Prawns, White Crabmeat, Guacamole and Marie Rose Sauce	29.50
Shanagarry Irish Smoked Salmon Plate with Red Onion, Capers, Lemon and Brown Soda Bread	20.00
Perle Caviar 50grams served on ice with traditional accompaniments	300.00
A Platter of Irish Shellfish with Lemon and Shallot Dressing, Marie Rose Sauce and Saffron Aioli	30.00
SOUPS	€
Soup of the Day	12.00
Cream of Plum Tomato with Pesto Oil	12.00
Our Delicious 'Skinny' Chicken and Vegetable Broth	13.00
SANDWICHES	€
Choice of Irish Roast Beef, Honey Glazed Ham, Chicken, Tuna Salad, Egg and Cress or Cheese, on White, Whole Grain, Rye or Irish Brown Soda Bread	16.50
The Merrion Club Sandwich served with Fries and Side Salad	22.00
The Merrion Vegetarian Club Sandwich served with Fries and Side Salad	22.00
Irish Minute Steak Sandwich in a Toasted Brioche Roll served with Onion Rings, Fries and Side Salad	30.00
Bacon, Lettuce and Tomato Sandwich served with Fries and Side Salad	18.50

<b>SALADS</b>	€
Toonsbridge Mozzarella with Peas, Broad Beans, Rocket Leaves and Focaccia Croutons with The Merrion Pantry Lemon Oil	18.00
Watercress, Avocado and Tiger Prawn Salad with Roasted Cashew Nuts and Lemon Mustard Dressing	18.00
Super Salad of Baby Spinach, Pomegranate, Feta Cheese with Quinoa, Cider Vinegar and UDO's Oil	18.00
<b>PIZZA, PASTA, RISOTTO</b>	€
Today's Pasta or Risotto	22.00
Penne Arrabiata with 36 month old Parmesan	22.00
Homemade Pizza	25.00
<i>Please choose from our selection below.*</i>	
<i>Tomato Sauce, Mozzarella, Parma Ham, Bacon, Sausage, Smoked Salmon, Tiger Prawns, Capers, Roast Peppers, Mushrooms, Anchovies, Salami, Red Onion, Basil, Sweetcorn, Tuna, Beef, Chicken, Pineapple, Pepperoni, Rocket</i>	
<i>*We would be delighted to accommodate your request for alternative toppings subject to the availability of the ingredients.</i>	
<b>ENTRÉES</b>	€
Fish of the Day	29.50
Grilled Dover Sole with Minted Vegetables, New Potatoes and Hollandaise Sauce	50.00
The Merrion Fish and Fries with Mushy Peas and Tartare Sauce	26.00
Thai Green Curry with Monaghan Chicken, Basmati Rice and Naan Bread	30.00
The Merrion Irish Beef Burger with Bacon, Dubliner Cheese in a Brioche Roll served with Fries and Salad	25.00
Roast Rump of Irish Lamb with a Brioche and Thyme Crust, Buttered Leeks, Pea Puree and Herb Mashed Potato	29.50
Grilled Irish Fillet Steak or Irish Ribeye Steak with Dauphinoise Potatoes, Haricot Vert, Roast Shallots with a choice of Béarnaise Sauce, Peppercorn Sauce or Pickled Walnut Sauce	<i>Fillet:</i> 40.00 <i>Ribeye:</i> 30.00
Grilled Monaghan Chicken Breast, with Champ Mashed Potato and Petit Pois a la Francaise	29.50
Seared Cod Fillet with Potato Gnocchi, Wild Mushrooms and Baby Spinach with Salsa Verde	22.00

<b>SIDE ORDERS</b>	€
Vegetables	6.00
New Potatoes	6.00
Fries with Aioli	6.00
Mashed Potatoes	6.00
Mixed Green Salad	6.00
Arugula Salad with Balsamic Dressing and Parmesan Shavings	6.00
Caesar Salad	6.00
Skinny Fries	6.00
<b>DESSERTS</b>	€
Fresh Fruit Salad, Vanilla Crème Fraîche, Almond Tuilles	13.00
Warm Crêpes with Hazelnut Praline Ganache and Caramel Ice Cream	13.00
Merrion Chocolate Mousse, Salted Caramel Ice Cream, Fudge Cubes and Peanut Butter Sablé	15.00
Green Apple Parfait, Transparent Apple, Olive Oil Cake, Cinnamon Chocolate Wafers	15.00
Selection of Homemade Ice Creams and Sorbets, served on pickled Watermelon with Lemon Meringue Sticks	13.00
Sticky Toffee Pudding, warm Butterscotch Sauce, Vanilla Ice Cream	13.00
A Selection of Irish Cheeses with Red Onion Compote	18.00
<b>SMOOTHIES</b>	€
Mixed Berries	8.50
Mango and Passion Fruit	8.50
Melon and Pineapple	8.50

# NIGHT OWL MENU

*Available from 22.00 hrs to 06.00 hrs.*

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## APPETISERS €

Caprese Salad of Tomato, Mozzarella, Rocket and Balsamic Reduction with Focaccia Bread 18.50

The Merrion Caesar Salad 18.00

- with Grilled Chicken Breast 25.00

- with Grilled Black Tiger Prawns (6 pieces) 35.00

McConnell's Oak Smoked Salmon Plate with Red Onion, Capers, Lemon and Brown Soda Bread 20.00

## SOUPS €

Soup of the Day 12.00

Chicken and Herb Broth with Paysanne of Vegetables 13.00

## SANDWICHES €

Choice of Irish Roast Beef, Honey Glazed Ham, Chicken, Tuna Salad, Egg and Cress or Cheese, on White, Whole Grain, Rye or Irish Brown Soda Bread 16.50

The Merrion Club Sandwich served with Fries and Side Salad 22.00

The Merrion Vegetarian Club Sandwich served with Fries and Side Salad 22.00

Irish Minute Steak Sandwich in a Brioche Roll served with Onion Rings, Fries and Side Salad 30.00

Bacon, Lettuce and Tomato Sandwich served with Fries and Side Salad 18.50

## ENTRÉES €

Homemade Pizza 25.00

*Please choose from our selection below.\**

Tomato Sauce, Mozzarella, Parma Ham, Bacon, Sausage, Smoked Salmon, Tiger Prawns, Capers, Roast Peppers, Mushrooms, Anchovies, Salami, Red Onion, Basil, Sweetcorn, Tuna, Beef, Chicken, Pineapple, Pepperoni, Rocket

*\*We would be delighted to accommodate your request for alternative toppings subject to the availability of the ingredients.*

<b>GRILLS</b>	€
The Merrion Fish and Fries with Mushy Peas and Tartare Sauce	26.00
The Merrion Irish Beef Burger with Bacon, Dubliner Cheese in a Brioche Roll served with Fries and Salad	25.00
Grilled Irish Fillet Steak or Irish Ribeye Steak with Dauphinoise Potatoes, Haricot Vert, Roast Shallots with a choice of Béarnaise Sauce, Peppercorn Sauce or Pickled Walnut Sauce	<i>Fillet:</i> 40.00 <i>Ribeye:</i> 30.00
Grilled Dover Sole with Minted Vegetables, New Potatoes and Hollandaise Sauce	50.00
 <b>SIDE ORDERS</b>	 €
Vegetables	6.00
Side Salad	6.00
New Potatoes	6.00
Mashed Potatoes	6.00
Fries with Aioli	6.00
Caesar Salad	6.00
Mixed Green Salad	6.00
Arugula Salad with Balsamic Dressing and Parmesan Shavings	6.00
Skinny Fries	6.00
 <b>DESSERTS</b>	 €
Selection of Homemade Ice Creams and Sorbets, served on pickled Watermelon with Lemon Meringue Sticks	13.00
Merrion Chocolate Mousse, Salted Caramel Ice Cream, Fudge Cubes and Peanut Butter Sablé	15.00
Green Apple Parfait, Transparent Apple, Olive Oil Cake, Cinnamon Chocolate Wafers	15.00
A Selection of Irish Cheeses with Red Onion Compote	18.00

# MISS & MASTER MERRION MENU

*Our Miss and Master Merrion menu has been created for our younger guests of twelve years old and under.*

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## KIDDIES' BREAKFAST €

Your choice of cereals topped with sliced bananas and strawberries 6.00

*Choose from:* Cornflakes, Rice Krispies, Weetabix, Frosted Flakes, Granola, All Bran, Shredded Wheat, Dry Muesli, Raisin Bran, Bran Flakes, Porridge

Scrambled Egg with Pork Sausages 12.00

Pancakes with Maple Syrup and Whipped Cream 12.00

Brioche French Toast with Whipped Cream 12.00

Brioche French Toast with Whipped Cream and Berries 12.00

Fried Eggs with Bacon 12.00

Poached Eggs with Bacon 12.00

Scramble Eggs with Bacon 12.00

Boiled Eggs with Soldiers 12.00

## KIDDIES' LUNCH & DINNER €

Chicken Noodle Soup or Chef's Soup of the Day 5.50

Carrots, Celery and Apple Sticks with Red Pepper Hummus 7.50

Grilled Dubliner Cheddar Cheese and Baby Tomato Toastie on Wholemeal Bread 8.00

Penne Pasta with your choice of Tomato Sauce, Pesto, Creamy Cheese or Olive Oil and Parmesan 12.50

Cod Goujons with Lemon Mayonnaise 12.50

Junior Burger of 100% Pat McLaughlin's Irish Beef with or without Cheese in a Brioche Bun 12.50

Char-grilled Breast of Monaghan Corn-Fed Chicken with a warm Egg Noodle and Vegetable Salad 12.50

Merrion Chicken Nuggets (6 pieces) 12.50

LUNCH & DINNER ( <i>Cont'd.</i> )	€
Homemade Triple Cheese Pizza	12.50
Jane Russell's Organic Pork Sausages with Baked Beans	12.50
Steamed Fillet of Cod with Mash Potato and Broccoli	14.50
Pat McLaughlin's Irish 4 oz Fillet Steak with Mild Pepper Sauce, Crispy Onion Rings and Skinny Fries	15.50
DESSERTS	€
Homemade Jelly and Ice Cream with Cookies	8.00
Warm Chocolate Cake with Vanilla Ice Cream and Butterscotch Sauce (Gluten Free)	8.00
Fresh Fruit Salad served with Sponge Fingers	8.00
Mixed Fruit Sundae	8.00
Dubliner Cheddar Cheese with Grapes	8.00
Banana Split with Marshmallows and Chocolate Sauce	8.00
KIDDIES' DRINKS	€
Milk or Cordials	2.00
Orange, Apple, Pineapple or Grapefruit Juice	3.00
Shirley Temple Cocktail	5.00
SMOOTHIES	€
Mixed Berries	7.00
Mango and Passion Fruit	7.00
Melon and Pineapple	7.00

# THE MERRION ART TEA

*We would be delighted to serve you Afternoon Tea in your Room  
between 15.00 hrs and 18.00 hrs.*

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## ART AFTERNOON TEA

€45.00

### SAVOURIES

Shanagarry Smoked Salmon with Lemon Glenilen Butter on Brown Bread

O'Donovan's Loin of Ham with Tarragon and Dalkey Mustard on White Bread

Cornfed Chicken with Truffle Mayonnaise on Sunflower Bread

Organic Cucumber, Smoked Paprika, Mint with Glenilen Yogurt on White Bread

Duck Egg Mayonnaise in a Brioche Bun

### BREADS AND CAKES

Plain and Fruit Scones

Lemon Bread, Portercake, Battenberg

*Served with Glenillen Clotted Cream, Raspberry Jam and Lemon Curd*

### THE MERRION ART TEA PASTRIES

A selection of three Art pastries specially chosen by our Pastry Chef.

*Includes your choice of teas or coffee.*

### CREATE YOUR OWN

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Assorted Tea Breads 12.00

Freshly Baked Scones 12.00

Assorted Finger Sandwiches 12.00

Dessert of the Day 13.00

Miniature Pastries 14.00

Fresh Fruit Salad (Unsweetened) 15.00

### BEVERAGES

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Selection of Teas 6.00

Hot Chocolate 6.00

The Merrion Blend of Rich Roasted Coffee 6.50

Decaffeinated Coffee 6.50

Cappuccino or Café Latte 6.00

Espresso 5.00

Fresh Whole or Skimmed Milk 3.00

Iced Tea 6.00



# MERRION TO GO

*We are pleased to offer a selection of picnic lunches which can be ordered with Room Service and collected from Concierge or delivered to your room. All Merrion To Go Items must be ordered with Room Service by 18.00 hrs the previous evening.*

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## GOLFERS TO GO

€29.50

Sandwich of your Choice on Rustic Grain, Rye Bread, Brown Soda, or White Bread  
Energy Drink or Soft Drink of Your Choice  
Banana and Apple  
Chocolate Bar or Muesli Bar  
Potato Chips

## PICNIC HAMPER

€70.00

Prawn Salad with Lemon and Plum Tomato Niçoise Salad  
Slices of Prime Irish Fillet of Beef with Barbeque Sauce and Minted Potato Salad  
Sliced Fruits with Strawberry Coulis  
Homemade Apple Pie with Whipped Cream  
Homemade Chocolates  
Still or Sparkling Water

## DELUXE PICNIC HAMPER

€110.00

Plum Tomato Bocconcini and Pesto with Ricolla Salad  
Smoked Chicken Breast on Rustic Country Loaf  
Lobster Tail with Crème Fraîche and Grain Mustard  
Potato Salad, Saffron Aioli and Lemon  
Crusty Rolls with Brie, Seedless Grapes and Red Onion Chutney  
Fresh Berries with Chantilly Cream  
Homemade Petit Fours  
Still or Sparkling Water

# IN ROOM ENTERTAINING

*We are pleased to offer the following canapé selection. Please allow one hour approximately to be delivered to your room.*

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## COLD CANAPÉS

€35.00 *per person*

Irish Oak Smoked Salmon on Brown Soda Bread with Horseradish Cream

Foie Gras and Chicken Liver Parfait with Red Onion Marmalade on Toasted Brioche

Native Oysters with Red Onion Dressing, Lemon and Tabasco

Chilli Crabmeat with Pineapple Served on Spoon

## HOT CANAPÉS

€35.00 *per person*

Grilled Chicken Satay with Peanut Sauce

Saffron Arracini with Garlic Aioli

Diamond of Seabass with Sundried Tomato Paste

Coconut Marinated Tiger Prawns with Coriander on a Skewer

# BEVERAGES

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<b>SOFT DRINKS</b>	
Coca-Cola	3.50
Diet Coke	3.50
7up	3.50
Diet 7up	3.50
<b>WATER</b>	
Tipperary Still (Small)	3.00
Tipperary Sparkling (Small)	3.00
Tipperary Still (Large)	5.50
Tipperary Sparkling (Large)	5.50
Fiji Water (Small)	3.50
Coconut Water	4.50
<b>JUICES</b>	
Fresh Orange	6.50
Fresh Grapefruit	6.50
Apple	5.50
Pineapple	5.50
Cranberry	5.50
Carrot	5.50
Prune	5.50
<b>MIXERS</b>	
Schweppes Tonic Water	3.00
Schweppes Soda Water	3.00
Schweppes White Lemonade	3.00
Schweppes Ginger Ale	3.00
Schweppes Bitter Lemon	3.00
<b>BOTTLED BEERS</b>	
Heineken - Netherlands	6.00
Coors Light - USA	6.00
Erdinger (Non-alcoholic) - Germany	6.00
Corona - Mexico	6.00
Green's - Gluten Free - Belgium	6.00
O'Hara's Curim Gold - Ireland	6.50
O'Hara's Irish Red - Ireland	6.50
Foxes Rock - Ireland	7.95
<b>DRAUGHT BEERS</b>	
Guinness	6.00
Smithwicks	6.00
Heineken	6.00

# WINE LIST

*This selection has been specially chosen from around the world to complement our Room Service menus.*

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BIN NO.	WHITE WINES, BOTTLES	YEAR	€
101	Domaine Sainte Cécile, Sauvignon Blanc, Languedoc, France	2014	35.00
10	Prendina, Pinot Grigio, Alto Mincio, Italy	2014	45.00
99	Mahi, Sauvignon Blanc, Marlborough, New Zealand	2015	49.00
27	Chablis, Domaine Jean Marc Brocard, Burgundy, France	2014	55.00
30	Sancerre, Domaine Roblin, Loire Valley, France	2014	69.00
23	L'Abeille de Fieuzal, Pessac-Léognan, Bordeaux, France	2013	95.00
21	Meursault l'Ormeau, Domaine Boyer-Martenot, Burgundy, France	2013	99.00
32	Puligny-Montrachet, 1 <sup>CR</sup> Cru, Domaine Jean-Louis Chavy, Burgundy, France	2012	130.00
17	Château de Fieuzal, Pessac-Léognan, Bordeaux, France	2009	180.00

*Please note vintages are subject to change.*

BIN NO.	RED WINES, BOTTLES	YEAR	€
80	Morin Père et Fils, Pinot Noir, France	2014	35.00
73	Torres, Ibericos Crianza Tempranillo, Rioja, Spain	2012	36.00
53	Château Lamartine, Malbec, Cahores, France	2012	42.00
48	Fleurie, Domaine des Nagues, Burgundy, France	2012	49.00
72	Nipozzano Chianti Rufina Riserva, Marchesi de Frescobaldi, Tuscany, Italy	2012	56.00
45	Givry 1er Cru La Grande Berge, Domaine Mouton, Burgundy, France	2013	65.00
37	L'Abeille de Fieuzal, Pessac-Leognan, Bordeaux, France	2010	85.00
247	Vosne Romanee 'Aux Reas', Domaine Cacheux, Burgundy, France	2011	115.00
18	Chateau de Fieuzal, Pessac-Leognan, Bordeaux, France	2010	180.00

*Please note vintages are subject to change.*

BIN NO.	ROSÉ WINES, BOTTLES	YEAR	€
218	Château Sainte Croix, Rosé Magnolia, Grenache Cinsault and Syrah Provence, France	2014	39.00

BIN NO.	WHITE WINES, HALF BOTTLES	YEAR	€
146	L'Abeille de Fieuzal, Pessac-Léognan, Bordeaux, France	2014	43.00
142	Domaine La Poussie, Sancerre, Loire Valley, France	2014	35.00

BIN NO.	RED WINES, HALF BOTTLES	YEAR	€
156	L'Abeille de Fieuzal, Pessac-Léognan, Bordeaux, France	2010	48.00
144	E. Guigal, Côtes du Rhône, Rhône Valley, France	2011	30.00

BIN NO.	CHAMPAGNES, BOTTLES	YEAR	€
128	R de Ruinart, Brut	NV	99.00
127	Pannier, Brut Rosé	NV	99.00
116	Bollinger, Cuvee Speciale	NV	125.00
118	Veuve Clicquot	NV	125.00
126	Ruinart, Brut Rosé	NV	130.00
124	Dom Perignon	2006	280.00
127	Krug	NV	315.00
129	Cristal - Louis Roederer	NV	450.00

BIN NO.	CHAMPAGNES, HALF BOTTLES	YEAR	€
111	R de Ruinart, Brut	NV	55.00

BIN NO.	WINES BY THE GLASS	YEAR	€
101	Domaine Sainte Cécile, Sauvignon Blanc, Languedoc, France	2014	<i>Glass:</i> 9.50
80	Morin Père et Fils, Pinot Noir, France	2014	<i>Glass:</i> 9.50