

LUNCH 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

CHICKEN LIVER AND FOIE GRAS PARFAIT

with red onion marmalade and toasted brioche - €9

BURREN SMOKEHOUSE HOT SMOKED SALMON RILLETTE

with Glenilen chive butter, pickled cucumber and Irish soda bread - €8

THE CELLAR BAR PLOUGHMAN'S PLATE

Ham, Cashel blue cheese, piccalilli, celeriac remoulade, watercress and toasted sourdough - €15

PARMA HAM AND CANTALOUPE MELON

with dressed rocket leaves, clementine mustard and multiseed bread - €12

JANE RUSSELL'S ORGANIC HANDMADE IRISH SAUSAGES

with mash potato, watercress and onion gravy - €16.50

SOUP OF THE DAY - €7

O'DONOVAN'S HONEY GLAZED LOIN OF BACON

with savoy cabbage, mash potato and parsley sauce - €15

POTATO GNOCCHI

with sautéed wild mushrooms, toasted walnuts and a fried hen's egg - €18

CLASSIC QUICHE LORRAINE

with a salad of sweet potato, green beans, red onion and balsamic dressing - €14

CHICKEN AND PORTOBELLO MUSHROOM PIE

with minty peas and new potatoes - €16.50

GUINNESS AND BEEF STEW

with horseradish mash and crispy onions - €16.50

CHEF'S CHOICE

"THE CELLAR" SOUP AND SANDWICH - €10.95

PENNE PASTA

with roasted red peppers, Ardsallagh goat's cheese and oregano - €15

SALADS

TOONSBRIDGE MOZZARELLA

with basil pesto, plum tomatoes, rocket and focaccia croutes - €13

'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 - €13

OUR VEGAN SALAD

with chai and hemp seeds, squash, beets, avocado, broccoli, pomegranate with an almond lime and chilli dressing - €13

PICKLED PUMPKIN SALAD

with buglur wheat, green beans, carrot, sundried tomatoes, watercress and a toasted pine nut and raisin dressing - €13

All of the above can be served with chicken breast at an additional charge of €6.

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

MANGO PARFAIT

with a berry tuille and coconut sorbet - €9

BLACKBERRY BAKED ALASKA

with spiced blackberries - €9

MERRION SIGNATURE CHOCOLATE TART

with poached clementines and salted caramel ice cream - €9

FRESH FRUIT SALAD

with sponge fingers - €9

CHOCOLATE BROWNIE

with vanilla ice cream - €9

ICE CREAM & SORBET FROM FEATHERBED FARM

ICE CREAMS

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

SORBETS

Lemon & 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, Carrigtwohill, Co Cork)

CROZIER BLUE

(Sheep, Cashel, Co Tipperary)

COOLATIN

(Cow, Co Carlow)

MILLEENS

(Cow, West Cork)