

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

THE MERRION SEAFOOD BOARD

A selection of oak smoked seatrout, crab mayonnaise and jumbo shrimps with Marie Rose sauce and homemade brown soda bread - €18

POTTED APPLE AND BEER 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

JANE RUSSELL'S ORGANIC HANDMADE IRISH SAUSAGES

with mash potato, watercress and onion gravy - €16.50

PAT MC LAUGHLIN'S IRISH BEEF BURGER

with tomato, Dubliner cheese and skinny fries - €16.50

O'DONOVAN'S HONEY GLAZED LOIN OF BACON

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

DELICIOUS SKINNY SOUP

served with high fibre rye bread - €7

FENNEL AND SWEET POTATO SOUP

with kaffir lime leaf and chive cream - €7

CANNELLONI OF CARROTS AND ROASTED CHESTNUTS

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

CLASSIC QUICHE LORRAINE

with a salad of asparagus, green beans, red onion and balsamic dressing - €16

ROASTED PORK CHOP

with watercress, roasted apple, fennel salad and

CHEF'S CHOICE

"THE CELLAR" SOUP AND SANDWICH - €10.95

Soup: Fennel and sweet potato with kaffir lime leaf and chive cream

Sandwich: Milleens cheese with the 'Merrion Pantry' tomato relish and rocket in a crusty home-made multi-seed baguette

PAN-SEARED JOHN DORY

with confit overnight Merinda tomato, asparagus and mango salsa - €28

BUCATINI PASTA

with four cheese sauce and truffle - €15

MERRION FISH AND CHIPS

with tartar sauce and minted mushy peas - €20

SALADS

TOONSBRIDGE MOZZARELLA

with rocket and hazelnut pesto, cherry tomatoes and 36 month aged parmesan - €13

'SUPER SALAD'

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

CELLAR CAESAR SALAD

with rye bread croutons - €13

OUR VEGAN SALAD

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

PAT MC LAUGHLIN'S PEPPERED FILLET OF BEEF

with a salad of globe artichokes, merinda tomatoes, pearl onions and a tarragon vinaigrette - €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 basil ice cream and crispy tuille - €9

FLOURLESS CHOCOLATE CAKE

with vanilla ice cream and chocolate sauce - €9

FRESH FRUIT SALAD

with sable cookies - €9

VANILLA PANNA COTTA

with macerated strawberries and a crispy tuille - €9

ICE CREAM & SORBET FROM FEATHERBED FARM

- €1.75 per scoop

ICE CREAMS

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

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)

EVENING MENU

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STARTERS & MAINS

PLUM TOMATO SOUP

with pesto cream - €8

DELICIOUSLY SKINNY SOUP

with high fibre rye bread - €8

POTTED APPLE AND BEER BRAISED PORK SHOULDER

with smoked BBQ sauce and toasted Arbutus beer bread - €10

BURREN SMOKEHOUSE HOT SMOKED SALMON RILLETTÉ

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

'SUPER SALAD'

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

CELLAR CAESAR SALAD

with rye bread croutons and Monaghan chicken - €19

PAT MC LAUGHLIN'S IRISH BEEF BURGER

with tomato, Dubliner cheese and skinny fries - €16.50

SEARED FILLET OF UNION HALL SEABASS

with potato gnocchi, carrots, fresh peas and a lime and shellfish butter sauce - €28

CANDELE PASTA

with rocket pesto, toasted hazelnuts 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

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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, Royal Cabanon by David Herve, 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

DESSERTS

VANILLA CRÈME BRÛLEE

with chocolate financier - €9

MERRION BANOFFE - €9

FLOURLESS CHOCOLATE CAKE

with vanilla ice cream and chocolate sauce - €9

FRESH FRUIT SALAD

with sable cookies - €9

PASSIONFRUIT AND WHITE CHOCOLATE CHEESECAKE

with mango sorbet - €9

ICE CREAM & SORBET FROM FEATHERBED FARM

- €1.75 per scoop

ICE CREAMS

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

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, Carrigtwohill, Co Cork)

CROZIER BLUE

(Sheep, Cashel, Co Tipperary)

COOLATIN

(Cow, Co Carlow)

MILLEENS

(Cow, West Cork)

BRUNCH at the CELLAR BAR

• FOR STARTERS •

Merrion Muesli €7.50

With Killowen Natural Yogurt and a berry compote

Flahavan's Organic "Oatmeal" Porridge €7.50

Cooked with milk or water. Served with wildflower honey and strawberries

Charentais Melon with Parma Ham €10

With clementine mustard and arugula salad

Granola €10

With Killowen Natural Yogurt

Caesar Salad Starter €9 / Main €13

With rye croutons and shaved parmesan

Baker's Basket €4.50

• EGGS, PANCAKES & WAFFLES •

Brioche French Toast with Berries €14

Stacked Buttermilk Pancakes €14

Burren Smokehouse Smoked Salmon €16

With scrambled eggs and toasted bagel

Croque Madame €14

With Arbutus beer bread, Dubliner Cheese, ham and cheese sauce with an organic sunny side egg

Belgian Waffles €14

Classic Eggs Benedict €16

Huevos Rancheros €16

Corn tortillas, re-fried beans, 2 fried eggs, with avocado, red onion, coriander, tomato and sour cream

"The Classic" €16

Scrambled eggs with crispy streaky bacon and silver dollar pancakes

• FOR SHARING •

The Cellar Bar Seafood Tower €34

Liscannor crab, rock oysters, mussels, seabass ceviche, razor clams and Dublin Bay prawns. Served with sourdough baguette, Tabasco, lemon and Kikkoman soy

Italian Prosciutto €34

Speck, parma ham, bresaola and liver mortadella with Tellagio cheese, virgin oil, rocket, sourdough baguette and candied clementines

Oysters 3 for €9/6 for €18

Umami oyster, Royal Cabanon by David Herve, Irish Rock

• YOUR FAVORITES •

Our Super Salad Starter €9 / Main €13

Baby spinach, pomegranate, feta cheese, quinoa, feves, toasted seeds and cider vinegar dressing

John Stone 28-Day Dry Aged Rib Eye Steak €29

With Pepper Sauce, Portobello Mushrooms, Overnight Beef Heart Tomato and Watercress Salad

The Merrion Beef Burger €16.50

With Dubliner cheese and tomato. Served with skinny fries.

The Merrion Fish & Chips €20

With minted mushy peas

Moules Mouclade €20

Curried mussels with skinny fries, crispy baguette and garlic mayonnaise

• SIDES •

Irish Back Bacon €4.50

Crispy Streaky Bacon €4.50

Piled High Onions €4.50

Skinny Fries €4.50

O'Donovan's Pork Sausages €4.50

Tommy Doherty's Black Pudding €4.50

With caramelized apple

Green Beans €4.50

With sautéed shallots

Pastry Basket €5.50

• SOMETHING SWEET •

Mixed Berry Muffin Tops €8

With Chantilly cream

Choux Buns €8

Filled with vanilla ice-cream and butterscotch sauce

Lemon & Lime Trifle €8

With raspberry meringues

Banana and Salted Caramel Sundae €8

Selection of Featherbed Ice-Creams & Sorbets

With sponge fingers. Please ask for flavours. €1.50 per scoop

Warm Doughnut €8

With rhubarb and custard