
STARTERS

c HOME CURED SALMON GRAVADLAX

with Potato Salad, Apple Jelly and the Merrion Pantry Lemon Oil €10.00

TERRINE OF RABBIT AND FOIE GRAS

with Clementine Mustard and Watercress Salad €9.00

v SUPER SALAD OF BABY SPINACH, POMEGRANATE, FETA CHEESE

with Quinoa Cider Vinegar and Udo's Oil €9.00

ARDSALLAGH GOAT'S CHEESE MOUSSE

with Confit Tomato, Olives, Candied Pecans and Pea Shoots €9.00

SALT AND PEPPER CALAMARI

with Pickled Ginger Sauce, Red Radish, Shallot and Daikin Salad €9.00

recommended accompaniment

Morgrade De Santa Catherina Reserva - Arinto - Lisboa, Portugal - 2008 €9.70

JERUSALEM ARTICHOKE VELOUTE

with Truffle Toast €8.00

SEARED BANTRY BAY KING SCALLOPS

with Cauliflower Puree, Curry Oil and Parsnip Crisps €14.00

recommended accompaniment

Sancerre - Domain Vacheron - Loire Valley - 2010 €13.20

SADDLEBACK CROQUETTE

with Pickled Baby Vegetables and Thai Spiced Creme Fraiche €10.00

MAIN COURSES

DRY AGED RIB EYE STEAK

with Portobello Mushrooms, Shoestring Fries and Peppercorn Sauce €26.00

recommended accompaniment

Crozes Hermitage - Equinoxe - Domaine des Lises - Rhone Valley - 2009 €9.90

TRUFFLE CRUSTED CORNFED CHICKEN BREAST

with Braised Chicory, Sweetcorn Puree and Red Pepper Salad €23.00

recommended accompaniment

Chablis Sainte Claire - Domaine Jean Marc Brocard - Burgundy - 2009 €11.20

c **WHOLE ROASTED RED LEG PARTRIDGE**
with Colcannon Mash, Butternut Squash Puree and Lentil Vinaigrette €24.00
recommended accompaniment
 Girvy 1er Cru - La Grande Berge - Domaine Mouton - Burgundy - 2009 €13.70

SEARED FILLET OF SEABASS
with Pomme Fondant, Pea Puree and Razor Clam Sauce €25.00
recommended accompaniment
 Moraima - Albarino - Rias Baixas, Spain - 2009 €9.90

GRILLED BLACK SOLE
with Garlic Spinach, Pomme Mousseline, Lemon and Caper Beurre Noisette €45.00
recommended accompaniment
 Elena Walch - Pinot Grigio - Alto Adige, Italy - 2010 €10.20

STEAMED FILLET OF BRILL
with Leeks, Bacon and Pearl Onions, Parisian Potatoes and Beurre Rouge €28.00
recommended accompaniment
 Bourgogne Aligote - G & JH Goisot - Burgundy 2009 €9.70

c **CORN PANCAKES OF LEEK, PARSNIP, CROZIER BLUE**
with Warm Cherry Tomatoes and Walnut Pesto €18.00
recommended accompaniment
 Sa de Baixo - Douro, Portugal - 2008 €7.40

MERRION FISH AND CHIPS
with Tartare Sauce and Minted Mushy Peas €20.00
recommended accompaniment
 R de Ruinart - Brut - NV €16.00

SIDE ORDERS

v c MASHED POTATOES €4.50
v c BROCCOLI HOLLANDAISE €4.50
v c HONEY ROASTED PARSNIPS €4.50
with Sage
v c CARROT AND TURNIP CRUSH €4.50
v TRUFFLE AND PARMESAN €4.50
 SKINNY FRIES
c MEDIUM CUT CHIPS €4.50

SALADS

	Side	Starter
v c ARUGULA SALAD <i>with Balsamic and Parmesan Shavings</i>	€4.50	€9.00
v c BABY SPINACH <i>and Roquefort Salad</i>	€4.50	€9.00
v c FOUR TOMATO <i>and Basil Salad</i>	€4.50	€9.00
CLASSIC CAESAR SALAD	€4.50	€9.00

Executive Chef Ed Cooney

Restaurant Manager Damian Corr

v (Vegetarian Option) **c** (Coeliac Option)