



THE CELLAR  
RESTAURANT & BAR

## A LA CARTE DINNER

### ~ ~ ~ STARTERS ~ ~ ~

#### GRILLED QUAIL €12

*with Roasted Celeriac Purée, Toasted Mixed Nuts and Red Grapes*

#### NORWEGIAN RED KING CRAB €12

*with Carrot, Orange, Coconut and Yozu*

#### FRITTO MISTO €12

*with Saffron Aioli, Coriander Cress and Crispy Red Peppers*

#### CLARE ISLAND SALMON TWO WAYS (Cured and Tartare) €10

*with Red Radish, Fennel, Green Apple and Seaweed Crisp*

#### GAZPACHO OF TOMATO AND WATERMELON €10

*with smoked Trout and a Focaccia Crouton*

#### SALAD OF ROAST BEETS, SQUASH, SWEET POTATO AND POMEGRANATE €9

*with a Lime and Almond Dressing, Chai and Hemp Seeds*

#### BAKED ARDSALLAGH GOAT'S CHEESE €10

*with Pancetta, Honey and Coco Beans*

#### OUR COUNTRY STYLE TERRINE €8.50

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

### ~ ~ ~ MAIN COURSES ~ ~ ~

#### RIB EYE STEAK (225g) €32.50 *or* FILLET STEAK €38

*with Onion Rings, Pink and Green Peppercorn Sauce,  
Balsamic infused Portobello Mushroom and Watercress*

#### RABBIT LOIN €28

*with Lemon Confit and Herb Butter, Merinda Tomatoes, Asparagus, Broad Beans and a Confit of  
Roseval Potatoes and Lemon Basil Cress*

#### BRAISED LEG OF LAMB PITHIVIER €28

*with creamed Leeks, Celeriac Purée, Vichy Carrots and Red Wine Jus*



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~ ~ ~ **MAIN COURSES** ~ ~ ~

**ORANGE PEPPER MARINATED LOIN OF VEAL €28**  
*with Pine Nut Purée, Asparagus, Carrots and Sage Velouté*

**ROAST THORNHILL DUCK BREAST €26**  
*with charred Sprouting Broccoli, Carrot Purée, Pomme Fondant and Cherry Jus*

**GRILLED BLACK SOLE €42**  
*with charred Baby Gem, Peas, Shallots and Crispy Goujons*

**SEARED FILLET OF HALIBUT €30**  
*with Cockles, Lobster Bisque and Liscannor Crab Mayonnaise*

**STEAMED UNION HALL COD FILLET €25**  
*with Savoy Cabbage, Dill Velouté and compressed Cucumber*

**SEARED UNION HALL SEATROUT €25**  
*with Asparagus and Peas, Citrus Butter Sauce and Saffron Arancini*

**CANNELLONI OF CARROTS AND ROASTED CHESTNUTS €18**  
*with Watercress Cream, Watercress and 36 month aged Parmesan*

**SIDES (€5 per side)**

**Honey Roasted Parsnips with Sage**

**Champ Mash**

**Fries**

**Tomato and Red Onion Balsamic Salad**

**Cauliflower with Cheese Sauce**

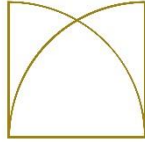
**Roasted Carrots with Thyme and Honey**

**Executive Chef: Ed Cooney**  
**Heikki McEvoy**

**Restaurant Manager:**

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.



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## DESSERTS

### PICNIC

*Vanilla and Buttermilk Pannacotta with macerated Strawberries and Raspberries,  
Lemon Curd and Breton Biscuit €11*

### MANGO AND COCONUT

*Mango Parfait with Coconut Sorbet and a Crispy Red Berry Tuille €11*

### MERRION SIGNATURE DARK CHOCOLATE

*Twisted Chocolate Ganache, Fudge, Calamansi Jelly, Peanut Sable  
and Caramel Ice Cream €11*

### PASSIONFRUIT AND STRAWBERRY

*Passion Fruit Soufflé with Strawberry Ice Cream and Sauce Anglaise €11  
(please allow 15 minutes)*

### LEMON

*Lemon Baked Alaska with a Citrus Segment Salad €11*

### IRISH CHEESE SELECTION

*(Crozier Blue, Coolattin Cheddar, Ardsallagh Goat's Cheese and Milleens) €12  
served with Merrion Pantry Red Onion Marmalade, Red Apple, Grapes,  
Ditty's Oatcakes and Cream Crackers*

*(All of our desserts can be tailored for those on a gluten free diet).*

## ***Recommended Accompaniment***

***Tokaji Aszu – 5 Puttonyos – Château Dereszla – Hungary – 2006 €11.50***

***Seifried Estate – Winemakers Collection – Sweet Agnes Riesling Ice Wine – Nelson,  
New Zealand – 2012 €10.50***

***Peter Lehmann – Bortytis Semillon - Barossa – Australia - 2011 €8.50***

***Warre's – Otima 10 year old Tawny Port €10.50***