

BRUNCH MENU

STARTERS

SOUP OF THE DAY

THE MERRION CLASSIC CAESAR SALAD

v FRIED EGG

with Portobello Mushrooms on Rye Toast

SALT AND PEPPER CALAMARI

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

TERRINE OF RABBIT AND FOIE GRAS

with Clementine Mustard and Watercress Salad

c HOME CURED SALMON GRAVADLAX

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

v SUPER SALAD OF BABY SPINACH, POMEGRANATE, FETA CHEESE

with Quinoa Cider Vinegar and Udo's Oil

MAIN COURSES

v c CHOLESTEROL FREE FRITTATA

with Plum Tomato, Asparagus and Basil

c CREAMY SCRAMBLED EGGS

with McConnell's Oak Smoked Salmon

EGGS BENEDICT

with Loin of Irish Ham or McConnells Smoked Salmon

CELLAR RESTAURANT TRADITIONAL IRISH BREAKFAST

with your choice of Egg

SEARED FILLET OF SEABASS

with Pomme Fondant, Pea Puree and Razor Clam Sauce

FRENCH TOAST

with Maple Syrup, Whipped Cream and Berries

STEAMED FILLET OF BRILL

with Leeks, Bacon and Pearl Onions, Parisian Potatoes and Beurre Rouge

MAIN COURSES

c PAT MCLAUGHLIN'S IRISH BEEF BURGER
with Rosti Potatoes, Fried Egg, Garlic Butter and Tiger Prawns

TRUFFLE CRUSTED CORNFED CHICKEN BREAST
with Braised Chicory, Sweetcorn Puree and Red Pepper Salad

THE MERRION FISH AND CHIPS
with Mushy Peas and Tartare Sauce

c PAT MCLAUGHLIN'S ROAST SIRLOIN OF IRISH BEEF
with Roast Potatoes, Mixed Vegetables, Tomato and Tarragon Jus

DESSERTS

BANANA AND COCONUT CRUMBLE *with Sauce Anglaise and Caramel Ice Cream*

VANILLA AND ORANGE CHEESECAKE
with a Raspbeery Sorbet

TRIO OF CHOCOLATE MOUSSE
with Mango Sorbet and a Chocolate Tuille Biscuit

c FRESH FRUIT SALAD
with Chantilly Cream and Shortbread Biscuits

IRISH CHEESE SELECTION
with Ditty's Oatcakes, Cream Crackers and Merrion Pantry Grape Chutney

v (vegetarian option) *c* (coeliac option)

Two Courses €36.00

Three Courses €42.00

Executive Chef Ed Cooney

Restaurant Manager Damian Corr

'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'.