

## BRUNCH MENU

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### STARTERS

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CREAM OF JERUSALEM ARTICHOKE SOUP WITH TRUFFLE

THE MERRION CLASSIC CAESAR SALAD

v FRIED EGG

*with Portobello Mushrooms on Rye Toast*

v PLUM TOMATO AND PESTO GALLETTE

*with Parmesan Cheese and Arugula Salad*

CARBURY CHICKEN AND CEP TERRINE

*with Mushroom Puree and Pickled Oyster Mushroom*

c HOME CURED GRAVADLAX

*with a Chilli, Honey and a Wholegrain Mustard Dressing, Potato Salad*

WINTER SALAD OF CELERIAC CARPACCIO

*Watercress, Frisse Artichoke and Roasted Hazelnuts and Truffle*

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### MAIN COURSES

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v c CHOLESTEROL FREE FRITTATA

*with Plum Tomato, Asparagus and Basil*

c CREAMY SCRAMBLED EGGS

*with Oak Smoked Salmon*

EGGS BENEDICT

*with Loin of Irish Ham or McConnells Smoked Salmon*

CELLAR RESTAURANT TRADITIONAL IRISH BREAKFAST

*with your choice of Eggs*

GALWAY SALMON AND PRAWN FISHCAKE

*with Wilted Baby Spinach, Lemon and Chive Butter Sauce*

FRENCH TOAST

*with Maple Syrup, Whipped Cream and Berries*

SEARED FILLET OF SEABASS

*with Crushed Dill Potatoes, Baked Vine Tomatoes, Asparagus and Salsa Verde*

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## MAIN COURSES

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

**ROAST BREAST OF MONAGHAN CHICKEN**  
*with Crushed Celeriac, Crispy Pancetta and Port Wine Jus*

**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*

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## DESSERTS

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**STICKY TOFFEE PUDDING**  
*with orange Butterscotch Sauce and Vanilla Creme Fraiche*

**THE MERRION BAKED ALASKA**  
*with Raspberry Sorbet Cinnamon Citrus Sauce*

**c CREME BRULEE**  
*with a Berry Compote and Strawberry Ice Cream*

**c FRESH FRUIT SALAD**  
*with Chantilly Cream*

**FINE IRISH CHEESE SELECTION**  
*with Grape Chutney, Celery and Apple*

*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'.*