

THE CELLAR
RESTAURANT & BAR

BRUNCH MENU

STARTERS

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 LEEK TERRINE

with Mushroom Puree and a Spring Vegetable Vinaigrette

c HOME CURED GRAVADLAX

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

WARM SALAD OF CLONAKILTY BLACK PUDDING

with Bacon, Shallots and a Crispy Fried Hens Egg

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

LIGHTLY SMOKED MCCONNELL'S SALMON

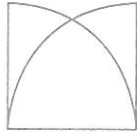
steamed with a broth of Mussels, Cockles, Spring Cabbage and New Potatoes

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

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

DESSERTS

GUINNESS TOFFEE PUDDING
with Vanilla Ice Cream and Blackberry Compote

VANILLA BUTTERMILK PANNACOTTA
with Poached Rhubarb

TRIO OF CHOCOLATE PARFAIT
with a Light Whiskey and Orange Sauce

c FRESH FRUIT SALAD
with Glenilen Creme Fraiche and Shortbread Cookies

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'.