



THE CELLAR
RESTAURANT & BAR

LUNCH MENU



STARTERS

c v SALAD OF MINTED BROADBEANS

Rocket, Feta Cheese and Toasted Pine Nuts

c PRESSED HAM HOCK AND PORTOBELLO MUSHROOM

with Celeriac Remoulade and Apple Salad

SEARED LIGHTLY SMOKED SALMON

with Pea Mousse, Pea Shoots and Lemon Oil

SOUP OF THE DAY

MAIN COURSE

FISH OF THE DAY

CONFIT DUCK LEG

with Salad of Red Chard, Fennel and Green Beans, Raspberry and Balsamic Reduction

STEAK FRITES

with Two Peppercorn Sauce

v SEARED POLENTA WITH AUBERGINE CAVIAR

Piquillo Pepper Coulis and Aubergine Crisp

DESSERTS

STRAWBERRY AND LEMON GRATIN *on a Citrus Salad*

PISTACHIO AND RASPBERRY BAKEWELL TART *with Butter Scotch Sauce and Creme Chantilly*

'MERRION CHOCOALTE' AND ORANGE MOUSSE *with Caramel Ice Cream*

FRESH FRUIT SALAD *with Glenilen Creme Fraiche and Shortbread Cookies*

TEA / MERRION BLEND COFFEE

v (vegetarian Option)

c (coeliac Option)

TWO COURSE LUNCH €20.00

THREE COURSE LUNCH €23.00

'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.'