

LUNCH MENU

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. **V VEGETARIAN**

If you suffer from a nut allergy or any other allergens please do let a member of staff know as nuts, wheat and dairy are used in our kitchens. All dishes featured on this menu can be tailored for those who follow a gluten free diet. Please ask your server for further details.

STARTERS & MAINS

PARMA HAM AND TOONSBRIDGE RICOTTA

with marinated globe artichokes, clementine mustard and rocket leaves - €10

POTTED FREE RANGE CHICKEN AND PANCETTA

with toasted Arbutus beer bread and the Merrion pantry red onion marmalade - €10

SELECTION OF SILVER DARLINGS FROM LIMERICK

Beetroot, fennel, pimento and mid-summer, with a fennel and dill salad - €8

MCCONNELL'S SMOKED SALMON RILLETTE

with Glenilene chive butter, pickled cucumber and Irish soda bread-€8

WARM IRISH BEEF SANDWICH ON TOASTED RYE BREAD

slow cooked Silverside with sauté onions and saffron mayonnaise - €13

PAT MCLAUGHLIN'S IRISH BEEF BURGER

with tomato, Dubliner cheese and skinny fries - €15

O'DONOVAN'S HONEY GLAZED LOIN OF BACON

with savoy cabbage, mash potato and parsley sauce - €15

FLATCAP MUSHROOM SOUP

 with tarragon cream-€7

DELICIOUSLY SKINNY SOUP

 with high fibre rye bread - €7

MONAGHAN CHICKEN, BACON AND WILD MUSHROOM PIE

with champ mashed potato- €15

CHEF'S CHOICE

"THE CELLAR" SOUP AND SANDWICH

Toasted focaccia bread with pistachio mortadella, sundried tomatoes, rocket and saffron mayonnaise

Soup: Flatcap mushroom Soup with tarragon cream - €10.95

SEARED UNION HALL WHITING FILLET

with Jerusalem artichoke and vanilla puree, slow cooked fennel and parsley oil - €24

PAPPARDELLE PASTA

with ragout of Ballinwillin wild boar and 36 month aged parmesan - €13

SALADS

TOONSBRIDGE MOZZARELLA

Beef heart tomato with pesto and rocket salad - €13

'SUPER SALAD'

Baby spinach, pomegranate, feta cheese with quinoa and broad beans, cider vinegar and Udo's oil- €13

CELLAR CAESAR SALAD

with rye bread croutons - €13

SALAD OF ROASTED BEETROOT

with broccoli, blood oranges, Toonsbridge feta cheese and toasted pumpkin seeds - €13

ASIAN SALAD **V**

Spicy papaya and baby gem lettuce salad with cashew nuts, coriander, chilli and lime dressing - €13

All of the above can be served with chicken breast at an

COFFEE

Cappuccino	€3.75
Latte	€3.75
Espresso	€3.50
Americano	€3.50
Teas	€3.50
Paul Kelly's Cookies	€2.00

DESSERTS

WEXFORD STRAWBERRIES

Chantilly cream and classic pouring cream- €8

MILK CHOCOLATE AND PEAR CREMEAUX

with pear sorbet and almond financier - €8

APRICOT PARFAIT

Vignola apricots and shortbread cookies - €8

BANANA CHEESECAKE

with toffee sauce and cookie ice cream - €8

APRICOT AND PISTACIO TART

with vanilla Anglaise - €8

ICE CREAM & SORBET FROM FEATHERBED FARM

- €1.50 per scoop

ICE CREAMS

Vanilla, Roasted Banana, Strawberry, Honeycomb, Chocolate Cookie, Brownie, Basil

SORBETS

Lemon and Mascarpone, Mango, Raspberry

CHEESE

- €2.75 per slice served with the Merrion Pantry red onion marmalade cream

COOLATTIN

(Cow, West Wicklow)

MILLEENS

(Cow, Beara Peninsula)

CROZIER

(Sheep, Cashel)

ARDSALLAGH

(Goat, Carrigtwohill)