



EVENING MENU

Our evening menu is accompanied by recommended wines
which have been carefully chosen to enhance the ingredients of each dish

WINES BY THE GLASS

v SOUP OF THE DAY <p style="text-align: right;">€8.00</p>	Emilio Lustau Reserva Palo Cortado Peninsula Sherry-Jerez, Spain €8.00
c CARBURY CHICKEN AND WILD RABBIT TERRINE WITH PEAR PUREE AND MUSHROOMS A LA GRECQUE <p style="text-align: right;">€10.00</p>	Prinz von Hessen - Rheingau, Germany - H Riesling - 2008 €10.00
v AUTUMN SALAD OF POACHED FIGS WITH ROCKET, TOASTED WALNUTS, AGED BALSAMIC AND CASHEL BLUE CHEESE <p style="text-align: right;">€9.00</p>	Bonterra - Organic Viognier - California - 2006 €9.50
c TERRY BUTTERLY'S STEAMED SMOKED HADDOCK WITH ASPARAGUS, POACHED EGG AND WHOLEGRAIN MUSTARD CREAM <p style="text-align: right;">€20.00</p>	Chablis - Burgundy - Domaine Jean Marc Brocard - 2008 €11.20
PAYSANNE SALAD WITH BACON LARDONS, PICKLED SHALLOTS, AND A CRISPY FRIED HENS EGG <p style="text-align: right;">€12.00</p>	La Bascula - Rioja, Spain - The Charge Tempranillo Garnacha - 2006 €9.70
CELLAR CAESAR SALAD WITH RYE BREAD CROUTONS AND CHAR-GRILLED CHICKEN v (€12.00 WITHOUT CHICKEN) <p style="text-align: right;">€16.00</p>	Mahi - Marlborough, New Zealand - Sauvignon Blanc - 2008 €9.90
c SIX ROCK OYSTERS WITH CHAMPAGNE DRESSING, LEMON AND TABASCO <p style="text-align: right;">€12.00</p>	Domaine du Tariquet - Vdp Cotes de Gascogne - Ugni-Blanc Colombar - 2008 €7.20
THE MERRION FISH AND CHIPS WITH MINTED MUSHY PEAS AND TARTARE SAUCE <p style="text-align: right;">€20.00</p>	Taittinger - Brut-NV €18.00
PAT MCLAUGHLIN'S IRISH FILLET STEAK WITH DAUPHINOISE POTATO, HARICOT VERT AND BERNAISE SAUCE <p style="text-align: right;">€38.00</p>	L'Abeille de Fieuzal Pessac Leognan, Bordeaux - 2007 €16.00
v WHOLE BAKED CAMEMBERT WITH GARLIC, PORT, THYME AND WARM FRENCH BAGUETTES (TO SHARE) c (without Baguettes) <p style="text-align: right;">€14.00</p>	Fleurie - Domaine des Nugues - Beaujolais - Gamay - 2008 €10.20
VANILLA VENTURE DRY AGED IRISH RIB EYE STEAK WITH ROASTED PORTOBELLO MUSHROOM, SHOESTRING FRIES AND PEPPERCORN SAUCE <p style="text-align: right;">€26.00</p>	Burke's of Bordeaux - Bordeaux Superieur - 2005 €9.20

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

'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'.