



THE CELLAR
RESTAURANT & BAR

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

▼ SOUP OF THE DAY	€8.00	Emilio Lustau Reserva Palo Cortado Peninsula Sherry-Jerez, Spain €8.00
CARBURY CHICKEN AND LEEK TERRINE WITH MUSHROOM PUREE AND A SPRING VEGETABLE VINAIGRETTE	€10.00	Prinz von Hessen - Rheingau, Germany - H Riesling - 2008 €10.00
HOME CURED GRAVADLAX WITH CHILLI, HONEY AND WHOLEGRAIN MUSTARD DRESSING, POTATO SALAD	€10.00	Bonterra - Organic Viognier - California - 2006 €9.50
GALWAY SALMON AND PRAWN FISHCAKES WITH WILTED SPINACH, LEMON AND CHIVE BUTTER SAUCE	€20.00	Chablis - Burgundy - Domaine Jean Marc Brocard - 2008 €11.20
WARM SALAD OF CLONAKILTY BLACK PUDDINGS WITH BACON, SHALLOTS AND A CRISPY FRIED HENS EGG	€11.00	La Bascula - Rioja, Spain - The Charge Tempranillo Garnacha - 2006 €9.70
CELLAR CAESAR SALAD WITH RYE BREAD CROUTONS AND CHAR-GRILLED CHICKEN ▼ (€12.00 WITHOUT CHICKEN)	€16.00	Mahi - Marlborough, New Zealand - Sauvignon Blanc - 2008 €9.90
SIX ROCK OYSTERS WITH CHAMPAGNE DRESSING, LEMON AND TABASCO	€12.00	Domaine du Tariquet - Vdp Cotes de Gascogne - Ugni-Blanc Colombard - 2008 €6.70
THE MERRION FISH AND CHIPS WITH MINTED MUSHY PEAS AND TARTARE SAUCE	€20.00	Taittinger - Brut-NV €18.00
PAT MCLAUGHLIN'S IRISH FILLET STEAK WITH DAUPHINOISE POTATO, HARICOT VERT AND BERANAISE SAUCE	€38.00	Burke's of Bordeaux - Bordeaux Superieur - 2005 €9.20
▼ WHOLE BAKED CAMEBERT WITH GARLIC, PORT, THYME AND WARM FRENCH BAGUETTES (TO SHARE)	€14.00	Fleurie - Domaine des Nuges - Beaujolais - Gamay - 2008 €10.20

▼ (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'.