

THE CELLAR
RESTAURANT & BAR

STARTERS

v PLUM TOMATO AND PESTO GALLETTE

with Parmesan Cheese and Arugula Salad €10.00

v c WINTER SALAD OF CELERIAC CARPACCIO

Watercress, Frisse, Artichoke with Roasted Hazelnuts and Truffle €9.00

c HOME CURED GRAVADLAX

with Chilli, Honey and Wholegrain Mustard Dressing, Potato Salad €10.00

c BRESAOLA WITH CAESAR DRESSED ARUGULA LEAVES

and Organic Irish Herb Oil €10.00

c CARBURY CHICKEN AND CEP TERRINE

with Mushroom Puree and Pickled Oyster Mushroom €10.00

CRISP FRIED CALAMARI

with Arrabiatta Sauce and Herb Oil €10.00

v CRISPY ARDSALLAGH GOATS CHEESE

with a Salad of Watercress and Cherry Tomatoes €10.00

CREAM OF JERUSALEM ARTICHOKE SOUP

with Truffle €8.00

MAIN COURSE

c KILMORE QUAY GRILLED BLACK SOLE

with Minted Vegetables and Hollandaise Sauce €45.00

c SEARED FILLET OF SEABASS

with Crushed Dill Potatoes, Baked Vine Tomatoes and Asparagus, Salsa Verde €28.00

THE MERRION FISH AND CHIPS

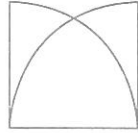
with Minted Mushy Peas and Tartare Sauce €20.00

GALWAY SALMON AND PRAWN FISHCAKE

with Wilted Baby Spinach, Lemon and Chive Butter Sauce €20.00

c OMELETTE ARNOLD BENNETT

with a Balsamic Dressed Leaf Salad €16.00



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WHOLE ROAST QUAIL

with Foie Gras, Mushroom and Sourdough, Pearl Barley and Pea Risotto €28.00

c ROAST MARINATED LEG OF TIPPERARY LAMB

with a Chunky Ratatouille, Garlic Mash and Tarragon Jus €28.00

SEARED CALVES LIVER

with Onion Gravy, Bacon and Mashed Potatoes €28.00

c PAT MCLAUGHLIN'S IRISH FILLET STEAK (225g)

with Dauphinoise Potato, Haricot Vert and Bearnaise Sauce €38.00

c PAT MCLAUGHLIN'S MARINATED RUMP STEAK (225g)

with Dauphinoise Potato, Haricot Vert and Bearnaise Sauce €26.00

c ROAST BREAST OF WILD PHEASANT

with Crushed Celeriac Port Wine Sauce and Crispy Pancetta €27.00

v c TOMATO AND HERB COUSCOUS WITH CHARGRILLED VEGETABLES

Arugula Salad, Tomato and Red Pepper Coulis and Pesto €16.00

v c RISOTTO OF WILD MUSHROOMS AND ROASTED GARLIC €16.00

SIDE ORDERS

v c MASHED POTATOES	€4.50
v c BROCCOLI HOLLANDAISE	€4.50
v c ROASTED PARSNIP with Honey and Sage	€4.50
v c FRESH GARDEN VEGETABLES	€4.50
v c COLCANNON MASH	€4.50
v c MEDIUM CUT CHIPS	€4.50

SALADS

	Side	Starter
v c ARUGULA SALAD with Balsamic and Parmesan Shavings	€4.50	€10.00
v c BABY SPINACH and Cashel Blue Salad	€4.50	€10.00
v c FOUR TOMATO and Basil Salad	€4.50	€10.00
CLASSIC CABSAR SALAD	€4.50	€11.00

Executive Chef Ed Cooney

Restaurant Manager Damian Corr

v (Vegetarian Option) c (Coeliac 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".