

EVENING 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

CELERIAC SOUP **V**
with truffle cream-€8

DELICIOUSLY SKINNY SOUP
with high fibre rye bread - €8

CHICKEN LIVER AND FOIE GRAS PARFAIT
with toasted brioche and red onion marmalade - €9

MCCONNELL'S POTTED SMOKED SALMON
with caper sprouts, pink peppercorn and lemon butter,
pickled cucumber and toasted soda bread - €9

CHARLOTTE COSTELLO'S SUPER SALAD
Udo's Oil Competition Winning Dish - €13

CELLAR CAESAR SALAD
with rye bread croutons and Monaghan chicken - €19.00
(€13 - without chicken)

ORECCHIETE PASTA
with cime di rapa, pancetta and 36 month aged parmesan-€13

PAT MCLAUGHLIN'S IRISH BEEF BURGER
with tomato, Dubliner cheese and skinny fries - €15

SEARED SEABREAM FILLET
with Monks beard, pumpkin puree and a chestnut
and sage dressing-€24

MERRION FISH AND CHIPS
with tartar sauce and minted mushy peas- €20

JOHN STONE 28-DAY DRY AGED RIB EYE STEAK (225 gr)
with overnight beef tomato, broccoli hollandaise, champ mash
and truffle butter - €29.00

SHARING & PAIRING

SEAFOOD TOWER
Liscannor Crab Mayonnaise, Galway Oysters, McConnell's
Smoked Salmon, Seabass Ceviche and Dublin Bay Prawns
- €30

ITALIAN PROSCIUTTO
Speck, Parma Ham, Bresaola, Mortadella and Taleggio with
candied clementines - €28

MOULES MOUCLADE
with skinny fries and garlic mayonnaise - €19

WHOLE BAKED MILLEENS
with garlic, port and thyme- €16.50

OYSTERS
Umami oyster, Royal Cabanon by David Herve, Irish Rock
3- €9
6- €18

All of the above served with Crusty Sourdough Baguette

O'HARA'S PALE ALE – ½ pint tasting
with baked Mileens cheese, garlic and thyme,
Arbutus toasted beer bread-€13

TOM CREAN'S CRAFT LAGER – ½ pint tasting
with Tommy Doherty's black pudding, satay pork belly
toasted Arbutus beer bread - €13

COFFEE

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

DESSERTS

WARM LEMON MADEIRA CAKE
with coconut sorbet and cinnamon raspberry coulis- €8

TRIO OF CHOCOLATE MOUSSE
with mango sorbet and chocolate dentelle-€8

TOASTED BUTTERMILK PANACOTTA
with mixed berries and crispy tuilles- €8

LEMON POSSET
with lemon marshmallow and mandarin granite- €8

SABLE BISCUIT LAYERED WITH PRALINE CREAM
with bitter orange angalise-€8

ICE CREAM & SORBET FROM FEATHERBRED 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 grape chutney, cream crackers and Ditty's Oatcakes.

COOLATTIN

(Cow, West Wicklow)

MILLEENS

(Cow, Beara Peninsula)

CROZIER

(Sheep, Cashel)

ARDSALLAGH

(Goat, Carrigtwohill)