

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 MOZZARELLA

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

POTTED GAME AND FOIE GRAS

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

MCCONNELL'S POTTED SMOKED SALMON

with caper sprouts, pink peppercorn and lemon butter, pickled cucumber and toasted soda bread - €9.50

PAT MCLAUGHLIN'S IRISH BEEF BURGER

with tomato, Dubliner cheese and skinny fries - €15

OPEN SANDWICH OF SLOW COOKED IRISH SILVERSIDE OF BEEF

on toasted rye bread with sauté onions and saffron mayonnaise -€13

MCCONNELL'S SMOKED SALMON, CALAMARI ARRABIATTA, SHRIMPS

with marie rose, Irish soda bread - €15

O'DONOVAN'S HONEY GLAZED LOIN OF BACON

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

CAULIFLOWER AND PARSNIP SOUP **V**

with chive cream-€7

DELICIOUSLY SKINNY SOUP

with high fibre rye bread-€7

BRAISED SHOULDER OF LAMB AND VEGETABLE PIE

with champ mashed potato- €14

CHEF'S CHOICE

"THE CELLAR" SOUP AND SANDWICH

Brie de Meaux with oak leaf lettuce, red onion marmalade in a sourdough baguette
Soup: Cauliflower and parsnip with chive cream-€10.95

STEAMED HALLIBUT FILLET

with leek and fennel, Liscannor lobster and bisque cream sauce-€26

SCIALATIELLI AMALFITANI

with mussels, cima di rapa and cherry tomatoes-€13

SALADS

TOONSBRIDGE MOZZARELLA

Plum 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 additional charge of €6.

COFFEE

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| 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

PAUL KELLY'S SIGNATURE CHOCOLATE DESSERT

Merrion chocolate mousse with olive oil crumb-€12

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 grape chutney, cream crackers and Ditty's Oatcakes

COOLATTIN

(Cow, West Wicklow)

MILLEENS

(Cow, Beara Peninsula)

CRUIZER

(Sheep, Cashel)

ARDSALLAGH

(Goat, Carrigtohill)