



THE CELLAR
RESTAURANT & BAR

‘OUR HOUSE MENU’

~ ~ ~ STARTERS ~ ~ ~

FRITTO MISTO

with Saffron Aioli, Coriander Cress and Crispy Red Peppers

SALAD OF ROAST BEETS, SQUASH, SWEET POTATO AND POMEGRANATE

with a Lime and Almond Dressing, Chai and Hemp Seeds

BAKED ARDSALLAGH GOAT’S CHEESE

with Pancetta, Honey and Coco Beans

OUR COUNTRY STYLE TERRINE

with Foie Gras Ham Hock, Black Pudding and Confit Chicken Leg

SOUP OF THE DAY

~ ~ ~ MAIN COURSES ~ ~ ~

ROAST THORNHILL DUCK BREAST

with charred Sprouting Broccoli, Carrot Purée, Pomme Fondant and Cherry Jus

BRAISED LEG OF LAMB PITHIVIER

with creamed Leeks, Celeriac Puree, Vichy Carrots and Red Wine Jus

STEAMED UNION HALL COD FILLET

with Savoy Cabbage, Dill Velouté and compressed Cucumber

CANNELLONI OF CARROTS AND ROASTED CHESTNUTS

with Watercress Cream, Watercress and 36 month aged Parmesan

~ ~ ~ DESSERTS ~ ~ ~

PICNIC

Vanilla and Buttermilk Pannacotta with macerated Strawberries and Raspberries, Lemon Curd and Breton Biscuit

MANGO AND COCONUT

Mango Parfait with Coconut Sorbet and a Crispy Red Berry Tuille

MERRION SIGNATURE DARK CHOCOLATE

Twisted Chocolate Ganache, Fudge, Calamansi Jelly, Peanut Sable and Caramel Ice Cream

LEMON

Lemon Baked Alaska with a Citrus Segment Salad

TEA / MERRION BLEND COFFEE

Two Courses €32

Three Courses €42

Executive Chef: Ed Cooney

Restaurant Manager: Heikki McEvoy

This menu has been nutritionally analysed so you can make informed choices and can be alerted to the presence of potential allergens. Please scan this code for full details.

All dishes featured on this menu can be tailored for those who follow a gluten free diet. Please ask your server for further details.

