

## LUNCH MENU

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### STARTERS

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*v* 'SUPER SALAD' BABY SPINACH, POMEGRANATE, FETA CHEESE  
*Quinoa and Broad Beans with Cider Vinegar and Udo's Oil*

*c* HOME CURED SALMON GRAVADLAX  
*with Potato Salad, Apple Jelly and the Merrion Pantry Lemon Oil*

HAM HOCK, CHICKEN AND CHORIZO TERRINE  
*with Smoked Paprika and Watercress*

### SOUP OF THE DAY

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### MAIN COURSE

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#### FISH OF THE DAY

STEAK FRITES  
*with Peppercorn Sauce, Crispy Onions, Watercress and Shoestring Fries*

TRUFFLE CRUSTED CORNFED CHICKEN BREAST  
*with Braised Chicory, Sweetcorn Puree and Red Pepper Salad*

*c* CORN PANCAKES OF LEEK, PARSNIP, CROZIER BLUE  
*with Warm Cherry Tomatoes and Walnut Puree*

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### DESSERTS

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BANANA AND COCONUT CRUMBLE *with Sauce Anglaise and Caramel Ice Cream*

VANILLA AND ORANGE CHEESECAKE *with a Raspberry Sorbet*

TRIO OF CHOCOLATE MOUSSE *with Mango Sorbet and a Chocolate Tuille Biscuit*

FRESH FRUIT SALAD *with Chantilly Cream and Shortbread Biscuits*

### TEA / MERRION BLEND COFFEE

*v* (vegetarian Option)

*c* (coeliac Option)

TWO COURSE LUNCH €20.00

THREE COURSE LUNCH €23.00

*"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".*