

LUNCH MENU

Our lunch menu is accompanied by recommended wines
which have been carefully chosen to enhance the ingredients of each dish

▼ SOUP OF THE DAY	€8.00
A SELECTION OF MCCONNELL'S OAK SMOKED SALMON, ROCK OYSTERS, SHRIMPS IN MARIE ROSE AND IRISH SODA BREAD c (without Bread)	€16.00
SALAD OF FENNEL, CHERRY TOMATO, ASPARAGUS AND RED RADDISH ON A PIZZA SLICE, WITH A CHOICE OF ITALIAN, CASHEL BLUE CHEESE, OR LUSK BALSAMIC DRESSING, SHOESTRING FRIES	€12.00
PAYSANNE SALAD WITH BACON LARDONS, PICKLED SHALLOTS, AND CRISPY FRIED HENS EGG	€15.00
CELLAR CAESAR SALAD WITH RYE BREAD CROUTONS AND MONAGHAN CHICKEN ▼ (€12.00 WITHOUT CHICKEN)	€15.00
▼ TARTE TATIN OF TOMATO AND HONEY ROASTED SHALLOTS WITH LUSK APPLE BALSAMIC AND ROCKET LEAVES	€12.00
▼ PASTA OF THE DAY	€15.00
c LIGHTLY SMOKED MCCONNELL'S SALMON STEAMED WITH A BROTH OF MUSSELS, COCKLES, SPRING CABBAGE AND NEW POTATOES	€16.00
LAMB KOFTAS WITH HUMMUS, TOMATO AND MINT SALAD, TZATZIKI AND TORTILLA BREAD	€15.00
ROAST SIRLOIN OF PAT MCLAUGHLIN'S IRISH BEEF ON TOASTED RYE BREAD WITH SAUTE ONIONS AND SAFFRON AIOLI	€14.00
HONEY GLAZED LIMERICK BACON WITH BUTTERED CABBAGE, MASH POTATO AND PARSLEY SAUCE	€15.00
c ROAST OF THE DAY	€16.50

c (coeliac option) ▼ (vegetarian option)

WINES BY THE GLASS

Emilio Lustau Solera Reserva - Puerto Fino	€7.50
Macon Pierreclos - Burgundy - Maurice Lapalus & Fils - 2008	€9.20
Hungerford Hill - South Eastern Australia - Chardonnay - 2008	€6.00
La Bascula - Rioja, Spain - The Charge Tempranillo Grenache - 2006	€9.70
Mahi - Marlborough, New Zealand - Sauvignon Blanc - 2008	€9.90
Montepulciano D'Abruzzo - Convivial - Abruzzi, Italy - 2008	€8.20
Pinot Grigio - Alto Adige, Italy - Elena Walch - 2009	€10.20
Bourgogne Aligote - Burgundy - G & JH Goisot - 2008	€9.70
Bodegas Arrocal - Arrocal - Ribera del Duero, Spain - 2007	€8.70
Crozes Hermitage - Rhone Valley - Equinoxe - 2008	€9.90
Bourgogne Pinot Noir - Domaine Charles Thomas - 2006	€10.20
Casa Silva - Colchagua Valley, Chile - Los Lingues Gran Reserva Cabernet Sauvignon - 2007	€9.20

'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'.