

LUNCH MENU

STARTERS

SOUP OF THE DAY

CONFIT CHICKEN AND FOIE GRAS TERRINE
with Red Onion Marmalade and Frisee Salad

'SUPER SALAD' BABY SPINACH, POMEGRANATE, FETA CHEESE AND QUINOA
with Cider Vinegar and Udo's Oil

PIMENTO MARINATED SILVER DARLINGS FROM LIMERICK
with Chicory Salad

MAIN COURSE

PAT MCLAUGHLIN'S ONGLET STEAK
with Braised Radicchio Trevigiano, Pomme Fondant and Red Wine Jus

SEARED UNION HALL IRISH COD FILLET
with White and Green Asparagus, Garlic and Chervil Dressing

IRISH CORNFED CHICKEN BREAST
with Pancetta and Spring Onion Mash, Braised Baby Gem and a Shallot Dressing

HOME-MADE POTATO GNOCCHI
with Cherry Tomato, Roast Aubergine and Toonsbridge Ricotta

DESSERTS

CREME CARAMEL *with Blood Orange Salad and Dentelle Wafers*

CHOCOLATE MOUSSE *with Vanilla Fudge and Salted Caramel Ice Cream*

LEMON MERINGUE PIE *with Raspberry Sorbet*

VANILLA PANNACOTTA *with Poached Rhubarb and Pistachio Crumble*

TEA / MERRION BLEND COFFEE

v (Vegetarian Option)

TWO COURSE LUNCH €22.00

THREE COURSE LUNCH €25.00

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.