



Sunday Brunch comes to The Cellar Bar at The Merrion

Dublin's most creative and stylish Sunday brunch in authentic Georgian surroundings

(September 2013): Not quite breakfast, not quite lunch, Brunch is back and bigger than ever, and the warm and welcoming oak-lined surroundings of The Cellar Bar at The Merrion provide the perfect backdrop for this deliciously versatile and social meal of the week. Deep in the hotel's 18th century wine vaults, The Cellar Bar is one of Dublin's favourite establishments, bursting with atmosphere and infused with the spirit of hospitality.

The new Sunday Brunch menu, available from 11.30am to 5pm every Sunday, takes an inventive riff on the traditional American-style brunch, combining the New York spirit with the best-of-Irish comfort food - and a dash of relaxed 5* elegance.

Breakfast or lunch? The menu does the legwork. For the breakfast-inclined, there are classics such as silver dollar pancakes with streaky bacon and scrambled eggs; stacked buttermilk pancakes; home-made Merrion muesli with Killowen natural yoghurt and berry compote, or American-style oatmeal porridge.

For those in more of a lunch frame of mind, the decidedly social 'To Share' section of the menu will fit the bill: will it be the Seafood Tower, groaning with fresh Irish produce (Liscannor crab, rock oysters, McConnell's smoked salmon, seabass ceviche and Dublin Bay prawns) - or the Italian Prosciutto platter (speck, parma ham, bresaola and liver mortadella with Tellagio cheese and candied clementines) - or maybe the Whole Baked Milleens, with garlic, white port and thyme? Even the health-conscious will be happy with The Merrion Super Salad, packed with goodness. And don't miss the 'Sides' and 'Sweet' sections - highlights being Orange Crumble Muffin Tops, and local Featherbed Dairy Ice-cream Sundaes.

Anything goes - a pitcher of cocktails might help the decision along. And all in the spirit of creativity, The Cellar Bar's new flight of three Bloody Marys - Traditional, Smoked and Asian-inspired - instead of one full drink, will help the stylishly un-decided come to a decision.

Ed Cooney, Executive Chef at The Merrion says,

"A great brunch menu should be slightly decadent. After a good lie in, you don't want to make difficult decisions, so the menu should do the work for you. So order a plate of McConnell's Smoked

Salmon and scrambled eggs, dive into a platter artisanal Italian Prosciutto, sip a glass of champagne, mix a muffin with a croissant. It's the best of both worlds, with the best quality local ingredients. Whoever said breakfast was the most important meal of the day needs to sit down in The Cellar Bar at The Merrion, order a Mimosa and think a little harder!"

For family, friends, visitors and Dubliners, The Cellar Bar at The Merrion is now the place to be on a Sunday.

- Ends -

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About The Merrion – Dublin's finest five-star address, The Merrion stands directly opposite Government Buildings in the heart of Dublin city centre. On the doorstep is Upper Merrion Street, where Government Buildings, The National Gallery and The Natural History Museum are located. Created from four magnificently restored grade I listed Georgian townhouses, The Merrion is a short walk from the "golden mile" of lively pubs, shops and restaurants dotted around St. Stephen's Green. Grafton Street is a leisurely stroll away for all the latest designer shops. The Merrion is a member of The Leading Hotels of the World.