

THE CELLAR
RESTAURANT & BAR

A LA CARTE DINNER

~ ~ ~ STARTERS ~ ~ ~

GRILLED QUAIL €12

with Roasted Celeriac Purée, Toasted Mixed Nuts and Red Grapes

NORWEGIAN RED KING CRAB €12

with Carrot, Orange, Coconut and Yuzu

FRITTO MISTO €12

with Saffron Aioli, Coriander Cress and Crispy Red Peppers

CLARE ISLAND SALMON TWO WAYS (Cured and Tartare) €10

with Red Radish, Fennel, Green Apple and Seaweed Crisp

GAZPACHO OF TOMATO AND WATERMELON €10

with smoked Trout and a Focaccia Crouton

SALAD OF ROAST BEETS, SQUASH, SWEET POTATO AND POMEGRANATE €9

with a Lime and Almond Dressing, Chai and Hemp Seeds

BAKED ARDSALLAGH GOAT'S CHEESE €10

with Pancetta, Honey and Coco Beans

OUR COUNTRY STYLE TERRINE €8.50

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

~ ~ ~ MAIN COURSES ~ ~ ~

RIB EYE STEAK (225g) €32.50 or FILLET STEAK €38

*with Onion Rings, Pink and Green Peppercorn Sauce,
Balsamic infused Portobello Mushroom and Watercress*

RABBIT LOIN €28

*with Lemon Confit and Herb Butter, Merinda Tomatoes, Asparagus, Broad Beans and a Confit of
Roseval Potatoes and Lemon Basil Cress*

BRAISED LEG OF LAMB PITHIVIER €28

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



~ ~ ~ MAIN COURSES ~ ~ ~

ORANGE PEPPER MARINATED LOIN OF VEAL €28
with Pine Nut Purée, Asparagus, Carrots and Sage Velouté

ROAST THORNHILL DUCK BREAST €26
with charred Sprouting Broccoli, Carrot Purée, Pomme Fondant and Cherry Jus

GRILLED BLACK SOLE €42
with charred Baby Gem, Peas, Shallots and Crispy Goujons

SEARED FILLET OF HALIBUT €30
with Cockles, Lobster Bisque and Liscannor Crab Mayonnaise

STEAMED UNION HALL COD FILLET €25
with Savoy Cabbage, Dill Velouté and compressed Cucumber

SEARED UNION HALL SEATROUT €25
with Asparagus and Peas, Citrus Butter Sauce and Saffron Arancini

POTATO GNOCCHI €18
with Sautéed Chanterelles, Toasted Walnuts and Fried Hens Egg

SIDES (€5 per side)

Honey Roasted Parsnips with Sage

Champ Mash

Fries

Tomato and Red Onion Balsamic Salad

Cauliflower with Cheese Sauce

Roasted Carrots with Thyme and Honey

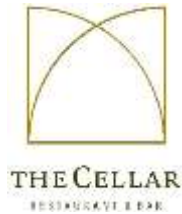
Executive Chef: Ed Cooney

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.





DESSERTS

PICNIC

*Vanilla and Buttermilk Pannacotta with macerated Strawberries and Raspberries,
Lemon Curd and Breton Biscuit €11*

MANGO AND COCONUT

Mango Parfait with Coconut Sorbet and a Crispy Red Berry Tuille €11

MERRION SIGNATURE DARK CHOCOLATE

*Twisted Chocolate Ganache, Fudge, Calamansi Jelly, Peanut Sable
and Caramel Ice Cream €11*

PASSIONFRUIT AND STRAWBERRY

*Passion Fruit Soufflé with Strawberry Ice Cream and Sauce Anglaise €11
(please allow 15 minutes)*

LEMON

Lemon Baked Alaska with a Citrus Segment Salad €11

IRISH CHEESE SELECTION

*(Crozier Blue, Coolattin Cheddar, Ardsallagh Goat's Cheese and Milleens) €12
served with Merrion Pantry Red Onion Marmalade, Red Apple, Grapes,
Ditty's Oatcakes and Cream Crackers*

(All of our desserts can be tailored for those on a gluten free diet).

Recommended Accompaniment

Tokaji Aszu – 5 Puttonyos – Château Dereszla – Hungary – 2006 €11.50

*Seifried Estate – Winemakers Collection – Sweet Agnes Riesling Ice Wine – Nelson,
New Zealand – 2012 €10.50*

Peter Lehmann – Bortytis Semillon - Barossa – Australia - 2011 €8.50

Warre's – Otima 10 year old Tawny Port €10.50