

# LUNCH MENU - ST. PATRICK'S FESTIVAL



One of the Merrion Hotel is one that reflects the core values of Good Food Ireland. Our Chef, Ed Cooney, insists on the promotion and use of indigenous ingredients and the sourcing of local and artisan products whenever possible'. **V VEGETARIAN**

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.

## STARTERS & MAINS

### THE MERRION SEAFOOD BOARD

A selection of oak smoked seatrout, crab mayonnaise and jumbo shrimps with Marie Rose sauce and homemade brown soda bread - €18

### POTTED APPLE AND BEER BRAISED PORK SHOULDER

with smoked BBQ sauce and toasted Arbutus beer bread - €10

### BURREN SMOKEHOUSE HOT SMOKED SALMON RILLETTE

with Glenilen chive butter, pickled cucumber and Irish soda bread - €8

### JANE RUSSELL'S ORGANIC HANDMADE IRISH SAUSAGES

with mash potato, watercress and onion gravy - €16.50

### PAT MCLAUGHLIN'S IRISH BEEF BURGER

with tomato, Dubliner cheese and skinny fries - €16.50

### O'DONOVAN'S HONEY GLAZED LOIN OF BACON

with savoy cabbage, mash potato and parsley sauce - €15

### DELICIOUS SKINNY SOUP

served with high fibre rye bread - €7

### CAULIFLOWER SOUP with hazelnut cream - €7

### CANNELLONI OF CARROTS AND ROASTED CHESTNUTS

with watercress cream, watercress, 36 month aged parmesan and extra virgin olive oil - €18

### QUICHE WITH BUTTERNUT SQUASH, MACROOM RICOTTA AND SAGE

served with a salad of shaved Florence fennel, watercress and roasted red onion - €16

### SLOW COOKED LAMB SHANK

with pomme mousseline, crispy kale, kale and hazelnut pesto

## CHEF'S CHOICE

### "THE CELLAR" SOUP AND SANDWICH - €10.95

**Soup:** Cauliflower with hazelnut cream

**Sandwich:** Cork spiced beef with saffron aioli and watercress in a crusty sourdough baguette

### SEARED FILLET OF CLARE ISLAND SALMON

with king scallops, spinach sauce, potatoes and baby carrots - €26

### SPAGHETTI

with sautéed chestnut mushrooms, garlic and 36 month aged parmesan - €15

## SALADS

### TOONSBRIDGE MOZZARELLA

with rocket and hazelnut pesto, cherry tomatoes and 36 month aged parmesan - €13

### 'SUPER SALAD'

Baby spinach, pomegranate, feta cheese with quinoa and broad beans, cider vinegar and Udo's oil - €13

### CELLAR CAESAR SALAD

with rye bread croutons - €13

### OUR VEGAN SALAD

with chai and hemp seeds, squash, beets, avocado, broccoli, pomegranate with an almond lime and chilli dressing - €13

### PICKLED PUMPKIN SALAD

with buglur wheat, green beans, carrot, sundried tomatoes, watercress and a toasted pine nut and raisin dressing - €13

All of the above can be served with chicken breast at an additional charge of €6.

## NUTRITIONAL ANALYSIS

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.



## DESSERTS

### VANILLA CRÈME BRULÉE

with chocolate financier - €9

### MERRION BANOFFE - €9

### FLOURLESS CHOCOLATE CAKE

with vanilla ice cream and chocolate sauce - €9

### FRESH FRUIT SALAD

with sable cookies - €9

### PAUL KELLY'S 'POT OF GOLD'

The Merrion dark chocolate mousse with Kalamansi jelly and salted caramel ice cream - €9

### ICE CREAM & SORBET FROM FEATHERBED FARM

€1.75 per person

#### ICE CREAMS

Vanilla, Roasted Banana, Strawberry, Honeycomb, Double chocolate, cookies and cream, Brownie, Basil

#### SORBETS

Lemon and Mascarpone, Mango, Raspberry

#### CHEESE

- €2.75 per slice

served with the Merrion Pantry red onion marmalade, cream crackers and Ditty's Oatcakes

#### ARDSALLAGH GOAT'S CHEESE

(Goat, Carrigtwohill, Co Cork)

#### COOLATIN

(Cow, Co Carlow)

#### CROZIER BLUE

(Sheep, Cashel, Co Tipperary)

#### MILLEENS

(Cow, West Cork)