

EVENING MENU

'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'.

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

SWEETCORN VELOUTE with smoked cream - €8

DELICIOUS SKINNY SOUP
served homemade multi-seed bread - €7

POTTED PORK
with barbeque sauce and toasted Arbutus beer bread - €10

BURREN SMOKEHOUSE HOT SMOKED SALMON RILLETTE
with Glenilen chive butter, pickled cucumber and Irish soda bread - €8

'SUPER SALAD'
Baby spinach, pomegranate, feta cheese with quinoa and broad beans, Llewellyn's cider vinegar and olive oil - €13

CELLAR CAESAR SALAD
with rye bread croutons and Monaghan chicken - €19

PAT MCLAUGHLIN'S IRISH BEEF BURGER
with tomato, Dubliner cheese and skinny fries - €16.50

SEARED UNION HALL FILLET OF HAKE
with potato puree, soy marinated shiitake mushrooms and crispy mussels - €26

MACARONI PASTA
with roasted pumpkin, gorgonzola cheese and toasted walnuts - €15

SHEELIN'S 28-DAY DRY AGED RIB-EYE STEAK (225g)
with onion rings, pink and green peppercorn sauce, balsamic infused Portobello mushrooms and watercress - €29

MERRION FISH AND CHIPS
with tartar sauce and minted mushy peas - €20

GRILLED MINUTE STEAK
with crispy onions, garlic aioli, skinny fries and watercress - €20

SHARING & PAIRING

SEAFOOD TOWER
Liscannor crab, rock oysters, mussels, seabass ceviche, razor clams and Dublin Bay prawns - €34

ITALIAN PROSCIUTTO
speck, Parma ham, bresaola, mortadella and taleggio with candied clementines - €34

MOULES MOUCLADE
with skinny fries and garlic mayonnaise - €20

WHOLE BAKED MILLEENS
with garlic, port and thyme - €16.50

OYSTERS
Umami oyster, Kelly Gigas No.4 oysters

3- €9
6- €18

All of the above served with Crusty Sourdough Baguette

MONCK HOUSE ALE - ½ pint tasting
with baked Milleens cheese, garlic and thyme, Arbutus toasted beer bread-€13

MRS DELANEY'S PILSNER - ½ pint tasting
with Tommy Doherty's black pudding, satay pork belly toasted Arbutus beer bread - €13

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

THE MERRION ETON MESS
with raspberry meringue and lemon marshmallow - €9

STRAWBERRY CHEESECAKE MOUSSE
with lemongrass and mascarpone sorbet and a crispy tuille - €9

FLOURLESS CHOCOLATE CAKE
with vanilla ice cream and chocolate sauce - €9

FRESH FRUIT SALAD
with sable cookies - €9

BAKED VANILLA CHEESECAKE
with butterscotch sauce and salted caramel ice cream - €9

ICE CREAM & SORBET FROM FEATHERBED FARM
- €1.75 per scoop

ICE CREAMS

Vanilla, Roasted Banana, Strawberry, Honeycomb, Double Chocolate, Cookies & Cream, Brownie

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)

CROZIER BLUE
(Sheep, Cashel, Co Tipperary)

COOLATIN
(Cow, Co Carlow)

MILLEENS
(Cow, West Cork)