

LUNCH 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.

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



STARTERS & MAINS

BELDERRIG BLUE LOBSTER ROLL

with dill pickle and skinny fries - €19.50

POTTED WILD BOAR

with Cumberland sauce and 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

FLORENCE FENNEL SOUP

with prune and tarragon cream - €7

CANNELLONI OF CARROTS AND ROASTED CHESTNUTS

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

CLASSIC QUICHE LORRAINE

with a salad of asparagus, green beans, red onion and balsamic dressing - €14

ROASTED WILD BOAR CHOP

with sautéed cabbage, Borlotti beans, pickled shallots and red wine jus - €18

CHEF'S CHOICE

"THE CELLAR" SOUP AND SANDWICH - €10.95

Soup: Florence fennel with prune and tarragon cream

Sandwich: Pistachio mortadella with Dijon aioli and arugula salad on toasted rye bread

PAN-SEARED FILLET OF CLARE ISLAND ORGANIC SALMON

with a salad of garden vegetables and watercress veloute - €24

CALAMARATA PASTA

with heirloom tomato sauce, Toonsbridge buffalo mozzarella and basil - €15

SALADS

TOONSBRIDGE MOZZARELLA

with basil pesto, plum tomatoes, rocket and focaccia croutes - €13

'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 - €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.

DESSERTS

THE MERRION ETON MESS

with raspberry meringue and lemon marshmallow - €9

STRAWBERRY CHEESECAKE MOUSSE

with lemongrass and mascarpone sorbet, crispy tuille - €9

FLOURLESS CHOCOLATE CAKE

with vanilla ice cream and chocolate sauce - €9

FRESH FRUIT SALAD

with sable cookies - €9

CARAMELISED APRICOT

with almond crumble and yogurt sorbet - €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 & 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)