

# 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.

## STARTERS & MAINS

### BELDERRIG BLUE LOBSTER ROLL

with dill pickle and skinny fries - €19.50

### POTTED PORK

with barbeque sauce and toasted Arbutus beer bread - €10

### BURREN SMOKEHOUSE HOT SMOKED SALMON RILLETTE

with Glenilén 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 homemade multi-seed bread - €7

### SWEETCORN VELOUTE

with smoked cream - €7

### POTATO GNOCCHI

with sautéed chanterelles, toasted walnuts and a fried hen's egg - €18

### CLASSIC QUICHE LORRAINE

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

### GRILLED MINUTE STEAK

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

## CHEF'S CHOICE

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

**Soup:** Sweetcorn veloute with smoked cream

**Sandwich:** Cork spiced beef with the Merrion Pantry tomato relish, pickled red onions and spinach on toasted Arbutus beer bread

### SEARED UNION HALL FILLET OF HAKE

with sweet potato puree, soy marinated shiitake mushrooms and crispy mussels - €26

### MACARONI PASTA

with roasted pumpkin, gorgonzola cheese and toasted walnuts - €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 bug'lur 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

### THE MERRION ETON MESS

with raspberry meringue and lemon marshmallow - €9

### BANANA CHEESECAKE MOUSSE

with salted caramel ice-cream and crispy banana tuile - €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 & 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)