



THE CELLAR
RESTAURANT & BAR

LUNCH MENU

~~~~ STARTERS ~~~~

SOUP OF THE DAY

TYROLEAN BRESAOLA

with Wild Rocket, Peppernata, Cipolla Onions and Chilli Oil

HEIRLOOM TOMATO SALAD

with crumbled Feta Cheese, Amalfi Lemon Dressing and Lemon Basil

SHANAGARRY SMOKED SALMON

with Rainbow Carrots, Pickled Florence Fennel, Lemon Gel and Lemon Basil

~~~~ MAIN COURSES ~~~~

MANOR FARM CORNFED CHICKEN SUPREME

with a Basil Crumb, Sweetcorn Puree, Sprouting Broccoli and a Red Pepper Salsa

ROASTED LEG OF COMERAGH MOUNTAIN LAMB

with smoked Aubergine Puree, Confit Cipolla Onion, Chargrilled Courgette, Red Wine Jus

SEARED FILLET OF UNION HALL HAKE

with Borlotti Beans, Parma Ham, Shallots, White Wine Cream and Salsa Verde

CANELLONI OF CARROTS AND ROASTED CHESTNUTS

with Watercress Cream, Watercress and 36 month aged Parmesan and Extra Virgin Olive Oil



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~~~~ DESSERTS ~~~~

**VANILLA CRÈME BRULÉE**

*with Honeycomb Ice Cream and Shortbread*

**STRAWBERRY**

*Strawberry Cheesecake Mousse with Lemongrass and Mascarpone Sorbet and a Crispy Tuille*

**MERRION SIGNATURE DARK CHOCOLATE**

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

**CROZIER BLUE AND COOLATIN CHEDDAR CHEESE**

*with Merrion Pantry Red Onion Marmalade, Red Apple, Grapes, Ditty's Oatcakes and Cream Crackers*

**TEA / MERRION BLEND COFFEE**

*Two Courses €26*

*Three Courses €29*

Executive Chef: Ed Cooney  
Heikki McEvoy

Restaurant Manager:

All dishes featured on this menu can be tailored for those who follow a gluten free diet.  
Please ask your server for further details.