



THE CELLAR
RESTAURANT & BAR

----- LUNCH MENU -----

STARTERS

SOUP OF THE DAY

WATERCRESS, ROCKET, PINK GRAPEFRUIT AND AVOCADO SALAD
with Tarragon and Shallot Dressing

FRITTO MISTO

with Saffron Aioli, Crispy Red Peppers and Coriander Cress

COUNTRY STYLE TERRINE

with Ham Hock, Foie Gras, Black Pudding, Lardo and Pancetta, Raisin Caper Jam and Red Cabbage Coleslaw

----- MAIN COURSES -----

ROAST JOHN STONE RUMP OF BEEF

with Smoked Pomme Puree, Green Beans, Sautéed Shallots and Red Wine Jus

ROAST BREAST OF CORNFED CHICKEN

with creamed Savoy Cabbage, Roast Parsnips and Tarragon Jus

SEARED FILLET OF CLARE ISLAND ORGANIC SALMON

with Tempura Oysters, Cucumber and a Spicy Coconut Cream Sauce

CORN PANCAKES OF PARSNIP, CROZIER BLUE AND LEEK

with Cherry Tomato and Fennel Salsa

----- DESSERTS -----

‘CHOCOLATE AND PEAR’

Milk Chocolate Cremeux, Poached Pear and Vanilla Ice Cream

‘VANILLA AND CLEMENTINE’

Vanilla and Buttermilk Pannacotta with Poached Clementines

‘RASPBERRY AND PISTACHIO BAKEWELL’

with Raspberry Sorbet and Sauce Anglaise

CROZIER BLUE AND COOLATIN CHEESE

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

TEA / MERRION BLEND COFFEE

TWO COURSES €26.00 THREE COURSES €29.00

*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.*