

PRESS INFORMATION

DINING AT THE MERRION

Press Information:
Marketing
The Merrion, Dublin
Tel: (353) 1 603 0600
Fax: (353) 1 603 0700
Email: marketing@merrionhotel.com

The Merrion, Dublin's most luxurious 5-Star hotel which opened in October 1997, offers its guests a choice of two restaurants and two bars. The hotel was created from four Georgian townhouses, dating from the 1760's. It is situated on Upper Merrion Street, opposite Government Buildings.

THE GARDEN ROOM

The Garden Room is something new, something different.

It's a fresh idea for a restaurant: A less formal affair by a formal garden, a relaxed experience in The Merrion Hotel.

It's a restaurant with character, comfortable, with a menu designed for sharing tastes and flavours and whimsical combinations, created by gifted executive chef Ed Cooney and his team. Think artisan food producers and small plates of Liscannor Crab brioche baps, smoked carrot blunts and truffle and parmesan arancini with fresh Irish sourdough made downstairs every morning.

The Garden Room is open all day – for breakfast, lunch, snack or dinner, alone or with friends, family or colleagues.

RESTAURANT PATRICK GUILBAUD

The celebrated Restaurant Patrick Guilbaud moved from its former Dublin location, to striking new premises in The Merrion, overlooking the hotel's private garden.

Seventeen years ago, following a successful career with his own restaurant in Cheshire, Patrick Guilbaud opened Europe's first purpose built restaurant in St James's Place, Dublin. From the outset, the restaurant, designed by Arthur Gibney & Partners, set the standards by which others are judged, and won every major food award in the world.

In 1997 Patrick Guilbaud again joined forces with Arthur Gibney & Partners to create the spectacular new home for his restaurant at The Merrion. The 2 Michelin Star Restaurant Patrick Guilbaud occupies the ground floor of the former 21 Upper Merrion Street, built in the 1760's by Lord Monck. The original entrance to the house is used as the entrance to the restaurant, which overlooks the elegant 18th Century style landscaped garden, designed by Ireland's most respected garden designer, Jim Reynolds.

As before, the Restaurant has a separate room for private parties, and continues to provide outside catering for weddings, private house parties or business occasions.

No. 23

No. 23, The Merrion's small residents' cocktail bar, is on the ground floor of the former No. 23 Upper Merrion Street. Dark green walls and stunning works of art, lend a peaceful and intimate atmosphere. An excellent bar for guests wishing to unwind or meet friends and colleagues for a drink.

THE CELLAR BAR

The Cellar Bar, also designed by David Crowley, is set within the vaulted rooms under No. 24 Upper Merrion Street. The original 18th century bricks can still be seen in the ceiling, these have been reconditioned and left exposed. Native Irish oak was used to build the long bar, as well as the floor in the bar area. Subtle lighting, a variety of old furniture covered with rich fabrics and terracotta flagstones all blend to make the Cellar Bar a great venue for a relaxed drink - a fact which can be witnessed any evening of the week, but especially on Friday and Saturday.

The Merrion's Executive Chef, Ed Cooney has created an informal menu for The Cellar Bar using the best Irish ingredients. The menu, which includes oysters, smoked salmon and Irish stew as well as old favourites such as homemade pasta, club sandwiches and Caesar Salad, is a vital ingredient of the Cellar Bar's winning recipe.

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