

## CELLAR BAR EVENING MENU

Soup of the Day €7

*or*

Glorious Skinny Soup with High Fibre Brown Bread €7

Smoked Mackerel Pate with Merrion Pantry Tomato Relish and Toasted Sourdough €9

*v c* 'Charlotte Costello – Udo's Oil Competitions Winning Dish, Super Salad €10

Cellar Caesar Salad with Rye Bread Croutons and Monaghan Chicken €16 (€12 without Chicken)

Pasta of the Day €12

The Merrion Fish and Chips with Minted Mushy Peas and Tartare Sauce €20

Pat McLaughlin's Irish Beef Burger with Tomato, Cheese and Skinny Fries €14

Dry Aged Irish Rib Eye Steak with Slow Roasted Vine Tomatoes, Shoestring Fries, Cep and Smoked Garlic Butter €26

### Beverages

Cappuccino / Latte €3.75  
Espresso €3  
Americano €3  
Teas €3  
Paul Kelly's Cookies €2

### Cheese

Crozier (Sheep, Cashel) €2.50  
Mileens (Cow, Soft, Beara Peninsula) €2.50  
Glebe Brethan (Louth) – (Comte) €2.50  
Ardsallagh (Goat, Carrigtwohill) €2.50

### Desserts

Lemon Posset with Raspberry Sauce and Raspberry Macaroons €7  
Summer Pudding, Mixed Berries and Chantilly Crème Fraiche €7  
Merrion Chocolate Mousse with Minted Wexford Strawberries €7  
Apricot Galette with Sauce Anglaise and Vanilla Ice Cream €7

Ice Cream and Sorbet €1.50 per scoup

Ice Creams: Vanilla, Chocolate, Strawberry, Banana, White Chocolate

Sorbets: Passionfruit and Mango, Blackcurrant, Raspberry, Orange and Grapefruit

*v* (vegetarian option)      *c* (coeliac option)

*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.*

## TO SHARE

Seafood Tower €28

Liscannor Crab Mayonnaise, Galway Oysters, McConnell's Smoked Salmon and Seabass Ceviche and Dublin Bay Prawns

Moules Mouclade with Skinny Fries and Garlic Mayonnaise €19

Whole Baked Camembert with Garlic, Port and Thyme €15

Italian Prosciutto– Speck, Parma Ham, Bresaola, Mortadella and Taleggio with Candied Clementines €26

*All of the above served with Crusty Sourdough Baguette*