

CELLAR BAR – LUNCH MENU

'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

SEAFOOD

hot smoked salmon, silver darlings, jumbo shrimps, Goldenbridge smoked trout with soda bread, baby gem and marie rose sauce - €16.50

CHICKEN LIVER AND FOIE GRAS PARFAIT

with sticky red onion marmalade and warm toasted brioche - €11

SAUTÉ WILD MUSHROOMS

with a fried duck egg on lightly toasted sourdough - €8.50

SALMON RILLETTE

with pickled cucumber and soda bread - €11

THE CELLAR BAR PLOUGHMANS

Limerick ham, Crozier blue cheese, celeriac remoulade, piccalilli, celery and toasted sourdough - €13.50

OUR HOUSE SKINNY SOUP

Home-made chicken broth with leeks, carrots and soft herbs - €8

TODAY'S SOUP AND SANDWICH - €10.95

Soup: Florence fennel with parsley cream

Sandwich: Limerick ham and comté cheese with baby gem and red onion marmalade on a multi-seed baguette

SALADS

TOONSBRIDGE MOZZARELLA

with basil pesto, plum tomatoes, rocket and focaccia croutes - €15

'SUPER SALAD'

with baby spinach, pomegranate, quinoa, broad beans, sprinkled feta cheese and cider vinegar dressing - €15

CELLAR CAESAR SALAD

with rye bread croutons - €15

GRAPEFRUIT AND AVOCADO SALAD

with watercress, rocket, toasted hazelnuts and shallot dressing - €15

All of the above can be served with chicken breast at an additional charge of €6.

MAIN COURSES

STEAMED SMOKED HADDOCK

with crushed potatoes, poached egg and white onion sauce - €18

MERRION CHEESE, TOMATO AND BACON BURGER

with fries and smokey baconnise - €17.50

CLARE ISLAND SALMON FISH CAKES

with baby spinach and a lemon and chive Beurre blanc - €18

ROTISSERIE GLAZED CHICKEN

½ roast chicken with dressed Caesar salad.
Choose from Peri Peri, BBQ or Lemon and Herb - €19

O'DONOVAN'S HONEY GLAZED LOIN OF BACON

with savoy cabbage, mash potato and parsley sauce - €16.50

LINGUINI PASTA

with Merinda tomato, red onion, broccoli, red peppers and spinach with 36 month aged parmesan - €16.50

SHORT RIB OF BEEF OPEN SANDWICH

on toasted sourdough with smoked Toonsbridge Scamorza cheese, sauté onions and balsamic dressed watercress - €18

28 DAY DRY AGED RIB EYE STEAK

with fries, onion rings, watercress and peppercorn sauce - €34

SIDES

SKINNY FRIES

MAC AND CHEESE WITH TRUFFLE

CHAMP MASH

VEGETABLES

All - €3.95

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



TO SHARE

SEAFOOD TOWER

Liscannor crab, rock oysters, mussels, seabass ceviche, razor clams and Dublin Bay prawns - €38

ITALIAN PROSCIUTTO

speck, Parma ham, bresaola, mortadella and taleggio with candied clementines - €38

STRAWBERRY BAKED ALASKA

serves two - €18

DESSERTS

FROM OUR AWARD-WINNING PASTRY CHEF PAUL KELLY

PEACH PAVLOVA

with peach sorbet - €10

STRAWBERRIES

with custard and cream - €10

MERRION SIGNATURE DARK CHOCOLATE MOUSSE with apricots and pistachio ice cream - €10

SOMEWHERE IN THE WORLD DESSERT - €10

CRÈME BRULEE 'FLAMBÉ'

with vanilla sable - €10

ICE CREAM / SORBET FROM FEATHERBED FARM -

€2 per scoop

Ice Creams: Vanilla, Roasted Banana, Strawberry, Honeycomb, Double Chocolate, Salted Caramel, Cookies and Cream, Brownie
Sorbet: Lemongrass and Mascarpone, Mango, Raspberry, Lemon, Lime

CHEESE - €3 per slice

Ardsallagh Goat's Cheese (Goat, Carrigtwohill, Co Cork)
Crozier Blue (Sheep, Cashel, Co Tipperary), Coolatin (Cow, Co Carlow)
Milleens (Cow, West Cork)

COFFEE AND TEA SELECTION AVAILABLE