

Press Information

ED Cooney **Executive Chef**

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The opening of The Merrion hotel in October 1997 was the perfect opportunity for Executive Chef, Ed Cooney to return home to his native Ireland in Triumph.

Responsible for the cuisine served at The Garden Room and The Cellar Bar, located in the original 18th century wine vaults of the property, Cooney also oversees the property's Private Dining Rooms, Drawing Rooms and Room Service.

Ed Cooney began his career at the Rockwell hotel school in County Tipperary, before spending the early part of his career gaining experience at some of Scotland and England's finest hotels and restaurants' including achieving The Taste of Scotland Restaurant of the Year award at The Triangle Restaurant, Glasgow. He worked as Premier Sous Chef and subsequently Executive Chef at the celebrated Craigendarroch Hotel & Country Club, Royal Deeside, where the Oaks gourmet restaurant held the Michelin Red M; and latterly moving south to join The Regent Four Seasons London now known as The Landmark Hotel as Executive Sous Chef.

For the last 20 years, Ed Cooney has embraced his role as Executive Chef at The Merrion and achieved numerous awards for the hotel, including the esteemed Gilbeys Gold Medal Excellence in Catering Award 2003. The Merrion's Afternoon Tea won 'Barry's Tea Afternoon Tea award in 2001, 2004 and 2005. Under Chef Cooney's direction, The Cellar Restaurant won the prestigious title of Best Hotel Restaurant in Dublin' in 2005 & 2006 from Food & Wine magazine. The Cellar Bar has also been listed in the Michelin Eating Out in Pubs 2009 Guide. He has also undertaken several culinary tours of the USA as well as becoming a popular guest chef on TV including RTE's The Afternoon Show & TV3 Ireland's AM.

“Dublin is enjoying a regeneration, a fact which is evident in its increasing popularity as a destination, and the city’s gastronomic scene is no less exciting,” comments ED Cooney.

“We have world-class restaurants, and modern Irish food now has an identity and appeal all of its own. We also have a new generation of highly qualified and motivated young people. At The Merrion, I want to demonstrate this new energy and focus on Irish cuisine, especially in The Garden Room.

The Garden Room offers a simple, uncomplicated menu using the best quality Irish ingredients. And, of course, it is my firm belief that you must enjoy what you do to achieve excellence”.

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