

CELLAR BAR LUNCH MENU

Palazzi Black Pig Prosciutto with White Peaches and Clementine Mustard €8

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

✓ Plum Tomato, Mozzarella, Pesto and Rocket Salad €12

✓ 'Super Salad' Baby Spinach, Pomegranate, Feta Cheese with Quinoa and Broad Beans, Cider Vinegar and Udo's Oil
Starter €8 Main €12

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

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

Jane Russell's Pork Sausage with Mashed Potato, Onion Gravy and Watercress €14

McConnell's Smoked Salmon, Calamari Arrabiatta, Shrimps with Marie Rose and Irish Soda Bread €14

Honey Glazed Bacon with Savoy Cabbage, Mash Potato and Parsley Sauce €15

Beverages

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

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
Venosta Valley Cherries with White Chocolate Sauce €7

Ice Cream and Sorbet €1.50 per scoop

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

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

✓ *(vegetarian option)* c *(coeliac option)*

Today's Choices

"The Cellar"
Soup and Sandwich
€10.95

Fish of the Day (price changes daily)

Tommy Doherty's Black Pudding, Apple and Spring Onion Tatin with Honey Mustard Dressing and Rocket €12

Pasta of the Day €12

Soup of the Day €7

OR

Glorious Skinny Soup with High Fibre Brown Bread €7

Cheese

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

Served with Merrion Pantry Grape Chutney, Crackers and Ditty's Oatcakes

'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.'