

ALL DAY DINING

The Merrion has chosen a selection of dishes, some traditional favourites and other new delights for you to savour.

APPETISERS	€
Caprese Salad of Tomato, Toons Bridge Mozzarella, Rocket and Balsamic Reduction with Focaccia Bread	20.00
The Merrion Caesar Salad	20.00
with Grilled Chicken Breast	27.00
with Grilled Black Tiger Prawns (6 pieces)	37.00
Black Tiger Prawns, White Crabmeat, Guacamole and Marie Rose Sauce	31.50
Shanagarry Irish Smoked Salmon Plate with Red Onion, Capers, Lemon and Brown Soda Bread	22.00
Perle Caviar (50grams) served on ice with traditional accompaniments	35.00
A Platter of Irish Shellfish with Lemon and Shallot Dressing, Marie Rose Sauce and Saffron Aioli	35.00
SOUIPS	€
Soup of the Day	13.50
Cream of Plum Tomato with Pesto Oil	13.50
Our Delicious 'Skinny' Chicken and Vegetable Broth	14.00
SANDWICHES	€
Choice of Irish Roast Beef, Honey Glazed Ham, Chicken, Tuna Salad, Egg and Cress or Cheese, on White, Whole Grain, Rye or Irish Brown Soda Bread	17.50
The Merrion Club Sandwich served with Fries and Side Salad	24.00
The Merrion Vegetarian Club Sandwich served with Fries and Side Salad	24.00
Irish Minute Steak Sandwich in a Toasted Brioche Roll served with Onion Rings, Fries and Side Salad	32.00
Bacon, Lettuce and Tomato Sandwich served with Fries and Side Salad	21.00
SALADS	€
Toons Bridge Mozzarella with Peas, Broad Beans, Rocket Leaves and Focaccia Croutons with The Merrion Pantry Lemon Oil	20.00

Watercress, Avocado and Tiger Prawn Salad with Roasted Cashew Nuts and Lemon Mustard Dressing	20.00
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Super Salad of Baby Spinach, Pomegranate, Feta Cheese with Quinoa, Cider Vinegar and UDO's Oil	20.00
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PIZZA, PASTA, RISOTTO	€
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Today's Pasta or Risotto	24.00
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Penne Arrabiata with 36 month old Parmesan	24.00
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Homemade Pizza	27.00
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*Please choose from our selection below.**

Tomato Sauce, Mozzarella, Parma Ham, Bacon, Sausage, Smoked Salmon, Tiger Prawns, Capers, Roast Peppers, Mushrooms, Anchovies, Salami, Red Onion, Basil, Sweetcorn, Tuna, Beef, Chicken, Pineapple, Pepperoni, Rocket

**We would be delighted to accommodate your request for alternative toppings subject to the availability of the ingredients.*

ENTREES	€
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Fish of the Day	31.50
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Grilled Dover Sole with Minted Vegetables, New Potatoes and Hollandaise Sauce	55.00
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The Merrion Fish and Fries with Mushy Peas and Tartare Sauce	28.00
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Thai Green Curry with Monaghan Chicken, Basmati Rice and Naan Bread	32.00
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The Merrion Irish Beef Burger with Bacon, Dubliner Cheese in a Brioche Roll served with Fries and Salad	27.00
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Roast Rump of Irish Lamb with a Brioche and Thyme Crust, Buttered Leeks, Pea Purée and Herb Mashed Potato	31.50
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Grilled Irish Fillet Steak or Irish Ribeye Steak with Dauphinoise Potatoes, Haricot Vert, Roast Shallots with a choice of Béarnaise Sauce, Peppercorn Sauce or Pickled Walnut Sauce	<i>Fillet:</i>
	44.00
	<i>Ribeye:</i>
	34.00

Grilled Monaghan Chicken Breast, with Champ Mashed Potato and Petit Pois à la Française	31.50
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Seared Cod Fillet with Potato Gnocchi, Wild Mushrooms and Baby Spinach with Salsa Verde	25.00
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SIDE ORDERS	€
Vegetables	7.00
New Potatoes	7.00
Fries with Aioli	7.00
Mashed Potatoes	7.00
Mixed Green Salad	7.00
Arugula Salad with Balsamic Dressing and Parmesan Shavings	7.00
Caesar Salad	7.00
Skinny Fries	7.00
DESSERTS	€
Fresh Fruit Salad, Vanilla Crème Fraîche, Almond Tuilles	15.00
Warm Crêpes with Hazelnut Praline Ganache and Caramel Ice Cream	15.00
Merrion Chocolate Mousse, Salted Caramel Ice Cream, Fudge Cubes and Peanut Butter Sablé	16.50
Green Apple Parfait, Transparent Apple, Olive Oil Cake, Cinnamon Chocolate Wafers	16.50
Selection of Homemade Ice Creams and Sorbets, served on pickled Watermelon with Lemon Meringue Sticks	15.00
Sticky Toffee Pudding, warm Butterscotch Sauce, Vanilla Ice Cream	15.00
A Selection of Irish Cheeses with Red Onion Compote	20.00
SMOOTHIES	€
Mixed Berries	9.50
Mango and Passion Fruit	9.50
Melon and Pineapple	9.50

NIGHT OWL MENU

Available from 22.00 hrs to 06.00 hrs

APPETISERS	€
Caprese Salad of Tomato, Mozzarella, Rocket and Balsamic Reduction with Focaccia Bread	20.00
The Merrion Caesar Salad	20.00
with Grilled Chicken Breast	27.00
with Grilled Black Tiger Prawns (6 pieces)	37.00
McConnell's Oak Smoked Salmon Plate with Red Onion, Capers, Lemon and Brown Soda Bread	22.00
SOUPS	€
Soup of the Day	13.50
Chicken and Herb Broth with Paysanne of Vegetables	14.00
SANDWICHES	€
Choice of Irish Roast Beef, Honey Glazed Ham, Chicken, Tuna Salad, Egg and Cress or Cheese, on White, Whole Grain, Rye or Irish Brown Soda Bread	17.50
The Merrion Club Sandwich served with Fries and Side Salad	24.00
The Merrion Vegetarian Club Sandwich served with Fries and Side Salad	24.00
Irish Minute Steak Sandwich in a Brioche Roll served with Onion Rings, Fries and Side Salad	32.00
Bacon, Lettuce and Tomato Sandwich served with Fries and Side Salad	21.00
ENTRÉES	€
Homemade Pizza	27.00
<i>Please choose from our selection below.*</i>	
Tomato Sauce, Mozzarella, Parma Ham, Bacon, Sausage, Smoked Salmon, Tiger Prawns, Capers, Roast Peppers, Mushrooms, Anchovies, Salami, Red Onion, Basil, Sweetcorn, Tuna, Beef, Chicken, Pineapple, Pepperoni, Rocket	
<i>*We would be delighted to accommodate your request for alternative toppings subject to the availability of the ingredients.</i>	

GRILLS	€
The Merrion Fish and Fries with Mushy Peas and Tartare Sauce	28.00
The Merrion Irish Beef Burger with Bacon, Dubliner Cheese in a Brioche Roll served with Fries and Salad	27.00
Grilled Irish Fillet Steak or Irish Ribeye Steak with Dauphinoise Potatoes, Haricot Vert, Roast Shallots with a choice of Béarnaise Sauce, Peppercorn Sauce or Pickled Walnut Sauce	<i>Fillet:</i> 44.00 <i>Ribeye:</i> 34.00
Grilled Dover Sole with Minted Vegetables, New Potatoes and Hollandaise Sauce	55.00

SIDE ORDERS	€
Vegetables	7.00
Side Salad	7.00
New Potatoes	7.00
Mashed Potatoes	7.00
Fries with Aioli	7.00
Caesar Salad	7.00
Mixed Green Salad	7.00
Arugula Salad with Balsamic Dressing and Parmesan Shavings	7.00
Skinny Fries	7.00

DESSERTS	€
Selection of Homemade Ice Creams and Sorbets, served on pickled Watermelon with Lemon Meringue Sticks	15.00
Merrion Chocolate Mousse, Salted Caramel Ice Cream, Fudge Cubes and Peanut Butter Sablé	16.50
Green Apple Parfait, Transparent Apple, Olive Oil Cake, Cinnamon Chocolate Wafers	16.50
A Selection of Irish Cheeses with Red Onion Compote	20.00

MISS & MASTER MERRION MENU

Our Miss and Master Merrion menu has been created for our younger guests of twelve years old and under.

KIDDIES' BREAKFAST	€
Your choice of cereals topped with sliced bananas and strawberries	7.00
<i>Choose from:</i> Cornflakes, Rice Krispies, Weetabix, Frosted Flakes, Granola, All Bran, Shredded Wheat, Dry Muesli, Raisin Bran, Bran Flakes, Porridge	
Scrambled Egg with Pork Sausages	13.50
Pancakes with Maple Syrup and Whipped Cream	13.50
Brioche French Toast with Whipped Cream	13.50
Brioche French Toast with Whipped Cream and Berries	13.50
Fried Eggs with Bacon	13.50
Poached Eggs with Bacon	13.50
Scramble Eggs with Bacon	13.50
Boiled Eggs with Soldiers	13.50
KIDDIES' LUNCH & DINNER	€
Chicken Noodle Soup or Chef's Soup of the Day	6.00
Carrots, Celery and Apple Sticks with Red Pepper Hummus	8.00
Grilled Dubliner Cheddar Cheese and Baby Tomato Toastie on Wholemeal Bread	9.00
Penne Pasta with your choice of Tomato Sauce, Pesto, Creamy Cheese or Olive Oil and Parmesan	13.50
Cod Goujons with Lemon Mayonnaise	13.50
Junior Burger of 100% Pat McLaughlin's Irish Beef with or without Cheese in a Brioche Bun	13.50
Char-grilled Breast of Monaghan Corn-Fed Chicken with a warm Egg	13.50
Noodle and Vegetable Salad	13.50
Merrion Chicken Nuggets (6 pieces)	13.50
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Homemade Triple Cheese Pizza	13.50
Jane Russell's Organic Pork Sausages with Baked Beans	13.50

Steamed Fillet of Cod with Mash Potato and Broccoli	15.50
Pat McLaughlin's Irish 4oz Fillet Steak with Mild Pepper Sauce,	16.50
Crispy Onion Rings and Skinny Fries	
DESSERTS	€
Homemade Jelly and Ice Cream with Cookies	9.00
Warm Chocolate Cake with Vanilla Ice Cream and Butterscotch Sauce (Gluten Free)	9.00
Fresh Fruit Salad served with Sponge Fingers	9.00
Mixed Fruit Sundae	9.00
Dubliner Cheddar Cheese with Grapes	9.00
Banana Split with Marshmallows and Chocolate Sauce	9.00
KIDDIES' DRINKS	€
Milk or Cordials	3.00
Orange, Apple, Pineapple or Grapefruit Juice	4.00
Shirley Temple Cocktail	6.00
SMOOTHIES	€
Mixed Berries	9.50
Mango and Passion Fruit	9.50
Melon and Pineapple	9.50

THE MERRION ART TEA

*We would be delighted to serve you Afternoon Tea in your Room
between 15.00 hrs and 18.00 hrs.*

ART AFTERNOON TEA	€
SAVOURIES	50.00
Shanagarry Smoked Salmon with Lemon Glenilen Butter on Brown Bread	
O'Donovan's Loin of Ham with Tarragon and Dalkey Mustard on White Bread	
Cornfed Chicken with Truffle Mayonnaise on Sunflower Bread	
Organic Cucumber, Smoked Paprika, Mint with Glenilen Yogurt on White Bread	
Duck Egg Mayonnaise in a Brioche Bun	
BREADS AND CAKES	
Plain and Fruit Scones	
Lemon Bread, Portercake, Battenberg	
<i>Served with Glenillen Clotted Cream, Raspberry Jam and Lemon Curd</i>	
THE MERRION ART TEA PASTRIES	
A selection of three Art pastries specially chosen by our Pastry Chef.	
<i>Includes your choice of teas or coffee.</i>	
CREATE YOUR OWN	€
Assorted Tea Breads	14.00
Freshly Baked Scones	14.00
Assorted Finger Sandwiches	14.00
Dessert of the Day	15.00
Miniature Pastries	16.00
Fresh Fruit Salad (Unsweetened)	17.00
BEVERAGES	€
Selection of Teas	7.00
Hot Chocolate	7.00
The Merrion Blend of Rich Roasted Coffee	7.50
Decaffeinated Coffee	7.50
Cappuccino or Café Latte	7.50
Espresso	6.00
Fresh Whole or Skimmed Milk	4.00
Iced Tea	5.00

MERRION TO GO

We are pleased to offer a selection of picnic lunches which can be ordered with Room Service and collected from Concierge or delivered to your room. All Merrion To Go Items must be ordered with Room Service by 18.00 hrs the previous evening.

GOLFERS TO GO

€32.00

Sandwich of your Choice on Rustic Grain, Rye Bread, Brown Soda, or White Bread

Energy Drink or Soft Drink of Your Choice

Banana and Apple

Chocolate Bar or Muesli Bar

Potato Chips

PICNIC HAMPER

€80.00

Prawn Salad with Lemon and Plum Tomato Niçoise Salad

Slices of Prime Irish Fillet of Beef with Barbeque Sauce and Minted Potato Salad

Sliced Fruits with Strawberry Coulis

Homemade Apple Pie with Whipped Cream

Homemade Chocolates

Still or Sparkling Water

DELUXE PICNIC HAMPER

€130.00

Plum Tomato Bocconcini and Pesto with Ricolla Salad

Smoked Chicken Breast on Rustic Country Loaf

Lobster Tail with Crème Fraîche and Grain Mustard

Potato Salad, Saffron Aioli and Lemon

Crusty Rolls with Brie, Seedless Grapes and Red Onion Chutney

Fresh Berries with Chantilly Cream

Homemade Petit Fours

Still or Sparkling Water

IN ROOM ENTERTAINING

We are pleased to offer the following canapé selection. Please allow one hour approximately to be delivered to your room.

COLD CANAPÉS

€40.00 *per person*

Irish Oak Smoked Salmon on Brown Soda Bread with Horseradish Cream

Foie Gras and Chicken Liver Parfait with Red Onion Marmalade on Toasted Brioche

Native Oysters with Red Onion Dressing, Lemon and Tabasco

Chilli Crabmeat with Pineapple Served on Spoon

HOT CANAPÉS

€40.00 *per person*

Grilled Chicken Satay with Peanut Sauce

Saffron Arracini with Garlic Aioli

Diamond of Seabass with Sundried Tomato Paste

Coconut Marinated Tiger Prawns with Coriander on a Skewer

BEVERAGES

SOFT DRINKS

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Coca-Cola 3.50

Diet Coke 3.50

7up 3.50

Diet 7up 3.50

WATER

Oscar Wilde Still (Small) 3.00

Oscar Wilde Sparkling (Small) 3.00

Oscar Wilde Still (Large) 5.50

Oscar Wilde Sparkling (Large) 5.50

Fiji Water (Small) 3.50

Coconut Water 4.50

JUICES

Fresh Orange 6.50

Fresh Grapefruit 6.50

Apple	5.50
Pineapple	5.50
Cranberry	5.50
Carrot	5.50
Prune	5.50
MIXERS	
Schweppes Tonic Water	3.00
Schweppes Soda Water	3.00
Schweppes White Lemonade	3.00
Schweppes Ginger Ale	3.00
BOTTLED BEERS	
Heineken - Netherlands	6.50
Coors Light - USA	6.00
Erdinger (Non-alcoholic) - Germany	6.00
Corona - Mexico	6.00
Green's - Gluten Free - Belgium	6.00
Foxes Rock - Ireland	7.95
DRAUGHT BEERS	
Guinness	6.00

WINE LIST

This selection has been specially chosen from around the world to complement our Room Service menus.

BIN NO.	WHITE WINES, BOTTLES	YEAR	€
1	Domaine Sainte Cécile, Sauvignon Blanc, Languedoc, France (Crisp and Fruity)	2017	36.00
6	Marco Sclaris Pinot Grigio, Venezia-Giulia, Italy (Crisp and Fruity)	2017	45.00
7	Mahi, Sauvignon Blanc, Marlborough, New Zealand (Crisp and Fruity)	2017	49.00
12	Domaine Jean-Marc Brocard Chablis Saint Claire, France (Mineral & Lively)	2017	59.00
9	Domaine de la Rossignole, Sancerre, Loire Valley, France (Crisp & Fruity)	2014	65.00
41	L'Abeille de Fieuzal, Pessac-Léognan, Bordeaux, France (Intense & Spicy)	2016	95.00
42	Domaine Yves Boyer-Martenot Meursault En l'Ormeaux, France (Intense & Spicy)	2016	125.00
23	Domaine Jean-Louis Chavy Puligny-Montrachet, 1 ^{ER} Cru Les Folatières, France (Elegant & Racy)	2015	150.00
51	Château de Fieuzal, Pessac-Léognan, Bordeaux, France (Fine & Rare)	2015	180.00

Please note vintages are subject to change

BIN NO.	RED WINES, BOTTLES	YEAR	€
80	Morin Père & Fils, Pinot Noir, Pays de l'Hérault, Languedoc, France (Bright & Juicy)	2016	36.00
90	Château Penin Bordeaux Supérieur, France (Smooth & Fruity)	2015	39.00
100	Domaine de la Montagnette Côtes du Rhône Villages Signargues, France (Generous & Spicy)	2017	40.00
101	Castillo Clavijo Rioja Crianza, Spain (Generous & Spicy)	2014	42.00
82	Domaine des Marrans Fleurie, France (Bright & Juicy)	2015	52.00
111	Prinsi Nebbiolo Langhe Rosso "Sandrina", Piedmont, Italy (Layered & Savoury)	2015	69.00
84	Domaine Mouton Givry 1 ^{CR} Cru La Grand Berge, France (Bright & Juicy)	2015	75.00

121	L'Abeille de Fieuzal, Pessac-Leognan, Bordeaux, France (Powerful & Classy)	2014	95.00
139	Chateau de Fieuzal, Pessac-Leognan, Bordeaux, France (Fine & Rare)	2015	180.00

Please note vintages are subject to change.

BIN NO.	ROSÉ WINES, BOTTLES	YEAR	€
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65	Domaine des Allegrets Côte de Duras Rosé (Light & Refreshing)	2014	42.00
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BIN NO.	WHITE WINES, HALF BOTTLES	YEAR	€
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41B	L'Abeille de Fieuzal, Pessac-Léognan, Bordeaux, France (Intense & Spicy)	2015	42.00
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BIN NO.	RED WINES, HALF BOTTLES	YEAR	€
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121B	L'Abeille de Fieuzal, Pessac-Léognan, Bordeaux, France (Powerful & Classy)	2016	42.00
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BIN NO.	CHAMPAGNES, BOTTLES	YEAR	€
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300	Henriot Brut Souverain	NV	110.00
310	Henriot Brut Rosé	NV	125.00
302	Veuve Clicquot Yellow Label Brut	NV	135.00
304	Bollinger Special Cuvée Brut	NV	145.00
310N	Ruinart, Brut Rosé	NV	150.00
321	Veuve Clicquot La Grande Dame	2006	275.00
322	Dom Perignon	2009	325.00
324	Cristal Louis Roederer	2007	380.00
325	Krug Brut	2002	395.00

BIN NO.	WINES BY THE GLASS	YEAR	€
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1	Domaine Sainte Cécile, Sauvignon Blanc, Languedoc, France	2017	9.50
80	Morin Père et Fils, Pinot Noir, France	2016	9.50