



THE CELLAR
RESTAURANT & BAR

'HOUSE' MENU

~~~~~ STARTERS ~~~~~

HOME-CURED ORGANIC IRISH SALMON GRAVADLAX
with Horseradish Crème Fraîche, Caper Sprouts, Watercress Gel and Brown Soda Bread Croutons

WATERCRESS, ROCKET, PINK GRAPEFRUIT AND AVOCADO SALAD
with a Tarragon and Shallot Dressing

COUNTRY STYLE TERRINE
*with Ham Hock, Foie Gras, Black Pudding, Lardo and Pancetta,
Raisin Caper Jam and Red Cabbage Coleslaw*

VEAL CARPACCIO
with Crispy Capers, 36 month aged Parmesan, Rocket Leaves and Truffle Aioli

SOUP OF THE DAY

~~~~~ MAIN COURSES ~~~~~

ROAST BREAST OF CORNFED CHICKEN
with creamed Savoy Cabbage, Roast Parsnips and Tarragon Jus

ROAST LOIN OF BALLINWILLIN VENISON
with Celeriac Puree, Pomme Fondant and Blackberry Jus

SEARED FILLET OF CLARE ISLAND ORGANIC SALMON
with Tempura Oysters, Cucumber and a Spicy Coconut Cream Sauce

SEARED HALIBUT
with Castletownbere Scallops, Cockles, Parsley Risotto and Cipolla Onions

CORN PANCAKES OF PARSNIP, CROZIER BLUE AND LEEK
with Cherry Tomato and Fennel Salsa

~~~~~ DESSERTS ~~~~~

'RASPBERRY PISTACHIO BAKEWELL' *Raspberry Sorbet and Sauce Anglaise*

'CHOCOLATE AND PEAR' *Milk Chocolate Cremeux, Poached Pear and Vanilla Ice Cream*

'VANILLA AND CLEMENTINE' *Vanilla and Buttermilk Pannacotta with Poached Clementines*

'APPLE' *Apple Parfait, Olive Oil Cake, Transparent Apple, Meringue, Cinnamon White Chocolate*

TEA / MERRION BLEND COFFEE

TWO COURSE €32

THREE COURSE €42

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.