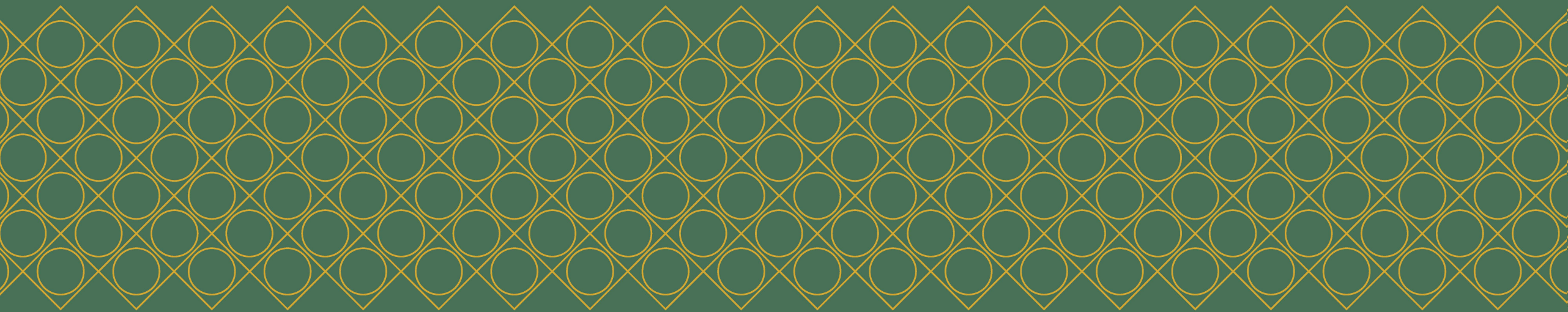
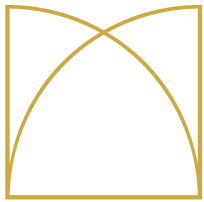


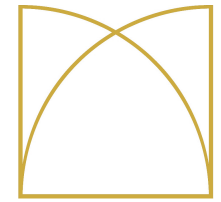


THE CELLAR
BAR





THE CELLAR BAR - MENU



Executive Chef, Ed Cooney, insists on the use of indigenous ingredients and the sourcing of local artisan products whenever possible. We strive to source all of our fish and seafood from sustainable sources. All of our meat and poultry is 100% Irish and is traceable from farm to fork. All menus can also be tailored to a Gluten free diet. Our teas and coffees here at The Merrion are also sustainably certified.

STARTERS

TODAY'S SOUP

With Homemade Irish Brown Soda Bread and Glenilen Irish Butter
€8.50

HOUSE TERRINE OF FOIE GRAS AND HAM HOCK

With Black Pudding, Pancetta and Pistachio with Toasted Sourdough and Tomato Relish
€12.75

SALAD OF CHILLED WATERMELON AND ARUGULA

With Toonsbridge Feta, Honey Mustard Dressing and Rye Bread Shavings
€10.50

BURREN SMOKEHOUSE SALMON PATE

With Pickles, Baby Gem and Toasted Sourdough
€12.75

CLASSIC CAESAR SALAD

With 36 Month Aged Parmesan
Starter €14.75 Main Course with Chicken €23.50

SALT BAKED CELERIAC CARPACCIO

With Charred Tenderstem Broccoli , Soy Yogurt and Hazelnut Dressing (*Vegan)
€10.50



NUTRITIONAL ANALYSIS

This menu has been nutritionally analysed so you can make informed choices and you can be alerted to the presence of potential allergens. Please scan this code for full details

MAIN COURSES

THE CELLAR BAR FISH PIE

With Salmon, Smoked Haddock and Prawns, Served with Tenderstem Broccoli
€23.50

CAULIFLOWER STEAK

With Roasted Red Pepper and Olive Salsa (*Vegan)
€21

LINGUINE

With Pancetta, Pea, Tarragon and 36 Month Aged Parmesan
€23

ROAST HALF CORN FED IRISH CHICKEN

With Caesar Salad and a choice of Piri Piri or Lemon and Thyme Rubs
€27.50

SEARED FILLET OF ORGANIC IRISH SALMON

With Petits Pois À La Francaise and Creamy Champ Mash
€27.50

THE MERRION FISH AND CHIPS

With Minted Mushy Peas, Lemon and Tartare Sauce
€23.50

THE MERRION BEEF BURGER

With Dubliner Cheddar and Tomato, Baconaise, Dill Pickle, Lettuce, Red Onion, Toasted Brioche Bap and Fries
€23.50

DAUBE DE BOEUF

With Red Wine Jus, Chestnut Mushroom and Creamy Mash
€27.50

DESSERTS

WARM CHOCOLATE BROWNIE

In a cup with Vanilla Ice Cream, Crumbled Chocolate Cookie and Chocolate Sauce
€10.50

LEMON CHEESECAKE

With Mango and Passion Fruit Sorbet (*Vegan)
€10.50

ON FIRE CELLAR BAR CRÈME BRÛLÉE

With Vanilla Sable
€10.50

BAKED ALASKA

With Classic Italian Meringue and Raspberry Ice Cream
€19 (To Share)

CASHEL BLUE CHEESE AND COOLATIN CHEDDAR

With Clementine Mustard and Crackers
€14.75

SELECTION OF ICE CREAM OR SORBET

ICE CREAM

Vanilla, Strawberry, Honeycomb, Salted Caramel, Chocolate, Roasted Banana
€3.50 per scoop

SORBETS

Mango, Lemon, Raspberry, Strawberry
€3.50 per scoop