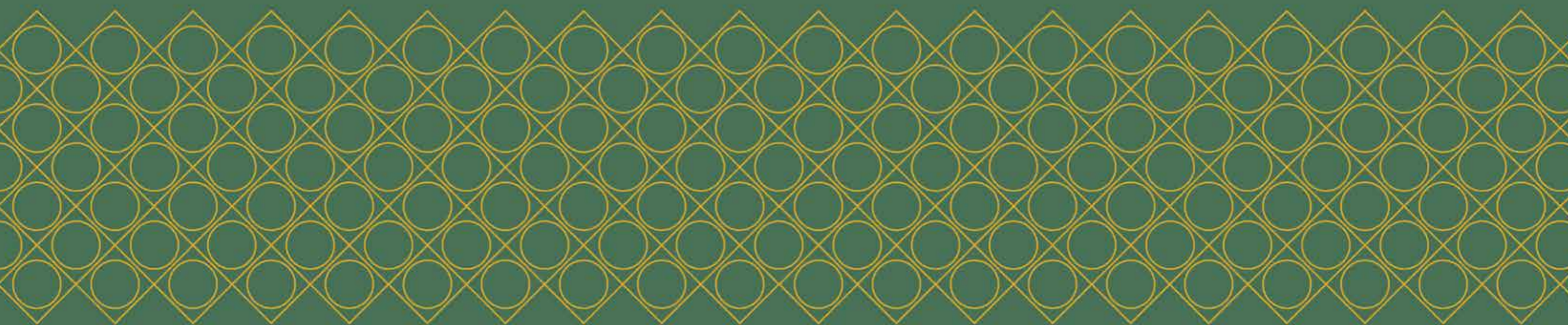




THE CELLAR
BAR





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

SOUPE A L'OIGNON

French Onion Soup Gratinated with Gruyere Cheese
€10.50

PAN CON PESCADO

Crispy Seabass with Avocado, Creole Onion and Tartare Sauce (Peruvian street food, can be eaten by hand)
€10.50

CHICKEN LIVER AND FOIE GRAS PARFAIT

With Pineapple Salsa and Charred Pineapple, Sourdough
€10.50

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

CRUNCHY SATAY SALAD

With Cabbage, Carrot, Spring Onion, Hazelnuts and Mint, Peanut 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

THAI GREEN CURRY

With Peppers, Broccoli, Asparagus, Jasmine Rice, Coconut and Roasted Chickpeas (*Vegan)
€22.50

SPAGHETTI

With Confit Tomatoes, Basil and Mint, 36 Month Aged Parmesan
€22.50

CHICKEN SCHNITZEL

With a side of Caesar Salad, Pickles, Garlic Aioli and Chips
€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

VICTORIA SPONGE

With Vegan Vanilla Cream and Raspberry 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 FROM FREEZIN FRIESIAN COUNTY WATERFORD

Vanilla, Strawberry, Chocolate,
€3.50 per scoop

GELATO FROM SCUP CO WEXFORD

Honeycomb, Salted Caramel, Roasted Banana
€3.50 per scoop

SORBET FROM SCUP CO WEXFORD

Mango, Lemon, Raspberry, Strawberry
€3.50 per scoop