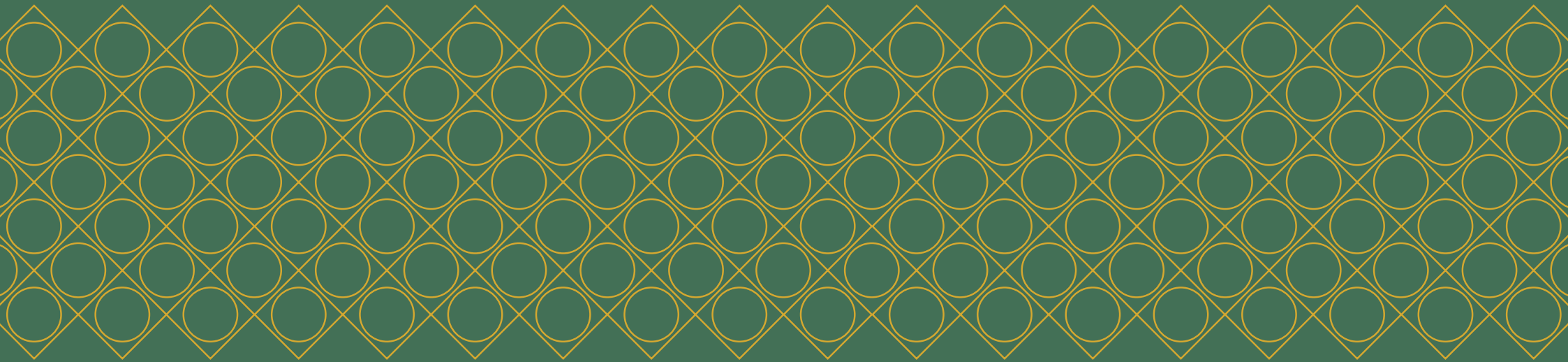




# THE CELLAR BAR



Located in the original wine vaults, where a cosy corner awaits you!



## A WARM WELCOME AWAITS IN THE CELLAR BAR

Located in the original 18th Century wine vaults, with bare bricked walls and vaulted ceilings, The Cellar Bar at The Merrion Hotel is an intrinsic part of Dublin's vibrant social scene. A popular meeting place for Dubliners, The Cellar Bar offers a relaxed ambience and a gastro-pub menu where a network of artisan producers supply the very best grass-fed beef, highest quality seafood, and the freshest of fruit and vegetables for our menus. The Cellar Bar is the ideal choice for conversations with friends over a lively cocktail or a quality pint!

Open Tuesdays to Saturdays for drinks and dining  
The Cellar Bar team also welcomes requests for private hire for celebratory occasions or corporate gatherings 7 days a week. We have enclosed our group menus and our sharing selections for your perusal. To make a group enquiry please contact [dining@merrionhotel.com](mailto:dining@merrionhotel.com).

Individual bookings can be made online at [www.merrionhotel.com](http://www.merrionhotel.com) or by calling 01 603 0600.



# THE CELLAR BAR - GROUP MENU



3 courses for €65 for Groups of 8 -10 people

## STARTERS

### TODAY'S SOUP

With Homemade Irish Brown Soda Bread and Glenilen Irish Butter

### CHICKEN LIVER AND FOIE GRAS PARFAIT

With Toasted Brioche and Red Onion Marmalade

### ORGANIC SMOKED SALMON TARTARE

With a Soft Boiled Hen's Egg

### SUPER SALAD

With Baby Spinach, Quinoa, Broad Beans, Pomegranate, Toasted Seeds and Cider Dressing (\*Vegan)

## MAIN COURSES

### DAUBE DE BOEUF

With Creamy Mash Potato, Peas, Carrots, Red Wine Jus and Brown Bread Crumb

### SEARED FILLET OF ORGANIC IRISH SALMON

With Braised Leeks, Mash Potato with a Saffron and Parmesan Lemon Sauce

### THE MERRION FISH AND CHIPS

With Minted Mushy Peas, Lemon and Tartar Sauce

### THE MERRION BEEF BURGER

With Dubliner Cheddar and Tomato, Baconnaise, Dill Pickle, Lettuce, Red Onion, Toasted Brioche Bap and Fries

### CURRIED ROASTED CAULIFLOWER

With Roasted Red Pepper and Coriander Salsa, Chickpea Hummus, Toasted Almonds and Watercress Salad (\*Vegan)

## DESSERTS

### WARM CHOCOLATE BROWNIE

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

### ON FIRE CELLAR BAR CRÈME BRÛLÉE

With Berry Compote and Vanilla Sable

### LEMON CREMEUX

With a Blackberry Tuile and Lemon Sorbet (\*Vegan)

### ICE CREAM

Vanilla, Strawberry, Honeycomb, Salted Caramel, Chocolate, Roasted Banana

### HOUSE TEA & COFFEE



#### 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

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.

For Booking Enquiries: [dining@merrionhotel.com](mailto:dining@merrionhotel.com)

[www.merrionhotel.com](http://www.merrionhotel.com)



# THE CELLAR BAR - SHARING SELECTION



Perfect for your corporate gathering, special occasion or celebration

## ASIAN TASTING SELECTION

Oriental Pork with Baby Gem and Sweet Chili Jam  
Wasabi Salmon and Cucumber in a Crisp Sesame Cone  
Tempura Umami Oysters with Mango Salsa  
Sweetcorn and Coriander Fritters with Plum Sauce

**€29 per person**

*Minimum order of 10*

## IRISH TASTING SELECTION

Mini Irish Beef Sliders with Merrion Pantry  
Red Onion Marmalade

McConnell's Smoked Salmon Quiche with  
Chive Crème Fraîche

Dublin Bay Prawn Croustillants with Dulse Seaweed  
and Herb Mayonnaise

O'Donovan's Pork Sausage Rolls with  
The Merrion Pantry Tomato Relish

**€29 per person**

*Minimum order of 10*

## MEDITERRANEAN TASTING SELECTION

Baked Chorizo, Red Wine, Shallots, Garlic and Parsley  
Crostini of Cherry Tomato, White Balsamic Vinegar,  
Basil and Toonsbridge Ricotta  
Prawn, Aubergine, Courgette and Basil Pithiviers  
Chargrilled Aubergine, Sundried Tomato, Feta,  
Glenilen Yogurt and Basil Rolls

**€29 per person**

*Minimum order of 10*

## VEGETARIAN TASTING SELECTION

Tempura Mushroom with Saffron Aioli  
Asparagus and Tarragon Quiche  
Sesame Cone with Guacamole and Tomato Salsa  
Ardsallagh Goats Cheese Croquette with  
Sundried Tomato

**€29 per person**

*Minimum order of 10*

## CONES

Mini Fish and Chips with Minted Mushy Peas  
or  
Mini Steak and Shoestring Fries with Béarnaise Sauce

**€12.50 per person**

## DESSERT SELECTION

Mini Chocolate Brownie with Chantilly Cream  
Chocolate Lollipops  
Lemon Meringue Kisses  
Raspberry Syllabub

**€29 per person**

*Minimum order of 10*

For Booking Enquiries: [dining@merrionhotel.com](mailto:dining@merrionhotel.com)  
[www.merrionhotel.com](http://www.merrionhotel.com)



Our mixologists have created some unforgettable bespoke cocktails for you to taste here in The Cellar Bar... as well as elsewhere in The Merrion!

Indulge in the Foreign Secretary, a sage-infused twist on the classic Negroni; sip the Lady Botanica, a silky, refreshing Rum Fizz; or discover the Rebel Peer, a bright, surprising take on the classic Julep.

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THE CELLAR  
BAR

## OPENING HOURS

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**TUESDAY - THURSDAY**

4 pm - 11:30 pm

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**FRIDAY & SATURDAY**

1 pm - 12:30 am

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Available for Exclusive Hire  
7 Days A Week

**The Cellar Bar at The Merrion Hotel**

Upper Merrion Street, Dublin 2, Ireland +353 1 603 0600

For bookings: [dining@merrionhotel.com](mailto:dining@merrionhotel.com) / [www.merrionhotel.com](http://www.merrionhotel.com)