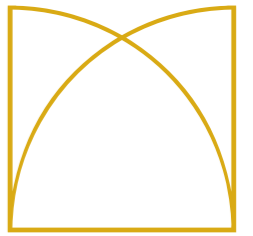


THE CELLAR BAR - MENU

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 À L'OIGNON French Onion Soup with Gruyère Cheese Croûtes	€10.00
SUPER SALAD (Vegan) With Baby Spinach, Quinoa, Broad beans, Pomegranate, Toasted Seeds and Cider Dressing	€11.00
ORGANIC SMOKED SALMON TARTARE With soft Boiled Hens Egg	€13.00
CHICKEN LIVER AND FOIE GRAS PARFAIT With Toasted Brioche and Red Onion Marmalade	€12.50
SALAD OF CHILLED WATERMELON AND ARUGULA With Toonsbridge Feta, Honey Mustard Dressing and Rye Bread Shavings	€11.00
CLASSIC CAESAR SALAD With 36-Month Aged Parmesan	
Starter	€14.75
Main Course with Seared Chicken Breast	€24.50

SIDES

GLENILEN BUTTER, CHAMP MASH POTATO	€5.50
PARMESAN TRUFFLE FRIES	€7.50
MIXED GREEN VEGETABLES	€5.50

MAIN COURSES

THE CELLAR BAR FISH PIE With Organic Irish Salmon, Smoked Haddock and Prawns, served with Tenderstem Broccoli	€25.50
CURRIED ROASTED CAULIFLOWER STEAK (Vegan) With Roasted Red Pepper and Coriander Salsa, Toasted almonds and Watercress Salad	€23.50
PENNE ARRABBIATA With 24 Month Aged Parmesan	€25.50
CHICKEN SCHNITZEL With a side of Caesar Salad, Pickles and Garlic Aioli	€28.50
SEARED FILLET OF ORGANIC IRISH SALMON With Braised Leeks, Mash Potato with a Saffron and Parmesan Lemon Sauce	€29.50
THE MERRION FISH AND CHIPS With Minted Mushy Peas, Lemon and Tartar Sauce	€25.50
THE MERRION BEEF BURGER With Dubliner Cheddar and Tomato, Baconnaise, Dill Pickle, Lettuce, Red Onion, Toasted Brioche Bap and Fries	€25.50
DAUBE DE BOEUF With Creamy Mash Potato, Peas, Carrots, Red Wine Jus and Brown Bread Crumb	€28.50

DESSERTS

ON FIRE CRÈME BRÛLÉE With Berry Compote and Vanilla Sable	€11.00
WARM CHOCOLATE BROWNIE In a cup with Vanilla Ice Cream, Crumbled Chocolate Cookies and Chocolate Sauce	€11.50
BREAD AND BUTTER PUDDING (Vegan) With Cranberry and White Chocolate, Chantilly Cream	€11.00
BAKED ALASKA With Classic Italian Meringue and Raspberry Ice Cream	€21 To Share
SELECTION OF ICE CREAM OR SORBET	
ICE CREAM FROM "FREEZIN' FRIESIAN" CO. WATERFORD Vanilla, Strawberry, Chocolate	€4.00 per scoop
GELATO FROM "SCÚP" CO. WEXFORD Honeycomb, Salted Caramel, Roasted Banana	€4.00 per scoop
SORBET FROM "SCÚP" CO. WEXFORD Mango, Lemon, Raspberry, Strawberry	€4.00 per scoop
SELECTION OF IRISH CHEESE Ardsallagh (Goats, Cork) Toonsbridge Cheddar (Buffalo, Cork) Ballylisk Single Rose Brie (Cow, Armagh) Crozier Blue (Sheep, Tipperary) Crackers and Red Onion Marmalade	€22

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



The Cellar Bar at The Merrion Hotel

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THE CELLAR
BAR

