
STARTERS

c CONFIT OF GALWAY SALMON

with Horseradish Potato Salad, Pickled Cucumber, Sesame Seed and Cucumber Jel €9.00

v c SPRING SALAD OF PEAS, BROAD BEANS, FETA CHEESE

with Asparagus, Baby Gem, Sherry Vinegar and Udo's Oil Dressing €9.00

v c STEAMED WHITE AND GREEN ASPARAGUS

with Duck Egg and Caper Mayonnaise, Herb Salad €11.00

recommended accompaniment

Sancerre - Domaine La Poussie - Loire Valley - 2008 €13.20

v MOUSSE OF ARDSALLAGH GOATS CHEESE

with Beetroot Syrup, Purple Fig and Merrion Pantry Lemon Oil €9.00

CHICKEN AND TARRAGON TERRINE

with Truffle Salsa and Virgin Oil €9.00

SALT AND PEPPER CALAMARI

with Parsley Salad and Garlic Aioli €9.00

PRAWN AND BASIL RAVIOLO

with Tomato and Spring Onion €10.00

c LIGHT TOMATO BROTH

with Spring Vegetables €7.50

MAIN COURSE

c WHOLE BAKED SEABASS

with a Chorizo, Potato, Black Olive and Rocket Salad €25.00

recommended accompaniment

Moraima - Albarino - Rias Baixas, Spain - 2009 €9.90

c STEAMED FILLET OF HALIBUT

with Lemon Calamari Sauce €28.00

recommended accompaniment

Morgrade De Santa Catherina Reserva - Arinto - Lisboa, Portugal - 2008 €9.70

THE MERRION FISH AND CHIPS

with Minted Mushy Peas and Tartare Sauce €20.00

recommended accompaniment

Champagne Taittinger Brut - NV €18.00

SALMON FILLET ROASTED IN BRICK PASTRY

with a Fennel Salad, Lime Vinaigrette and Saffron Rouille €20.00

recommended accompaniment

Tempestad - Godello - Valdeorras, Spain - 2009 €9.20

c TUNA NICOISE

with Haricot Vert, Quail Egg, Cherry Tomato, Udo's Oil, Olives, Anchovies and Balsamic Vinegar €24.00

recommended accompaniment

Elena Walch - Pinot Grigio - Alto Adige, Italy - 2009 €10.20

c ROAST BREAST OF SKEAGHANORE DUCK
with Fondant Potato, Garlic Spinach, Blood Orange and Star Anise Jus €24.00
recommended accompaniment
Girvy 1er Cru - La Grande Berge - Domaine Mouton - Burgundy - 2008 €13.70

c ROAST RUMP OF KETTYLE IRISH LAMB
with a Pea Puree, Bluebell Falls Goats Cheese Mash, Pea Shoots and The Merrion Pantry Mint Jelly €24.00
recommended accompaniment
Fleurie - Domaine des Nugues - Burgundy - 2008 €10.20

KETTYLE IRISH ROSE VEAL LIVER
with Onion Gravy, Bacon and Mashed Potatoes €28.00
recommended accompaniment
Pittacum - Mencia - Bierzo, Spain - 2006 €9.20

VANILLA VENTURE DRY AGED IRISH RIB EYE STEAK (225g)
with Roasted Portobello Mushroom, Shoestring Fries and Peppercorn Sauce €25.00
recommended accompaniment
Crozes Hermitage - Equinoxe - Domaine des Lises - Rhone Valley - 2009 €9.90

c PAT MCLAUGHLIN'S IRISH FILLET STEAK (225g)
with Dauphinoise Potato, Haricot Vert, Roast Shallots and Bearnaise Sauce €35.00
recommended accompaniment
L'Abeille de Fieuzal - Bordeaux Rouge - Pessac Leognan - 2007 €16.00

v c WHOLE ROASTED GLOBE ARTICHOKE
with Crozier Blue Cheese, Pinenuts, Wilted Spinach and Tomato Pesto €18.00
recommended accompaniment
Sa de Baixo - Douro, Portugal - 2008 €7.40

TRUFFLE CRUSTED CORNFED CHICKEN BREAST
with Chicory, Sweetcorn Puree and a Red Pepper Salsa €19.00
recommended accompaniment
Chateau Peyruchet - Bordeaux Blanc - 2009 €7.70

SIDE ORDERS

v c	MASHED POTATOES	€4.50
v c	BROCCOLI HOLLANDAISE	€4.50
v	SUGAR SNAPS with Soy and Sesame Seeds	€4.50
v c	FRESH GARDEN VEGETABLES	€4.50
v	MERRION SKINNY FRIES with Cashel Blue Cheese Creme Fraiche	€4.50
c	MEDIUM CUT CHIPS	€4.50

SALADS

	Side	Starter
v c	ARUGULA SALAD with Balsamic and Parmesan Shavings	€4.50 €9.00
v c	BABY SPINACH and Roquefort Salad	€4.50 €9.00
v c	FOUR TOMATO and Basil Salad	€4.50 €9.00
	CLASSIC CAESAR SALAD	€4.50 €9.00

Executive Chef Ed Cooney

Restaurant Manager Damian Corr

v (Vegetarian Option) c (Coeliac Option)