



# MERRION INN

DINING

## EARLY BIRD MENU

Two Course	22.00
Three Course	26.00



## TO START

### Soup of the Day (c)

with local artisan brown bread

### Chicken Liver Pate (c)

brandy & shallots, rocket leaves & crostinis

### Blue Cheese, Walnut & Pear Salad (c)

poached pears, caramelised walnuts, mixed leaf salad in house dressing

### Marinated Chicken Wings (c)

coated in our spicy house sauce served with a blue cheese dip

## MAINS

### The M1 Burger (c)

chargrilled Irish beef burger or grilled Irish chicken breast served with M1 sauce, streaky bacon, cheddar cheese, beef tomato, iceberg lettuce and chunky chips

### Corn Fed Irish Chicken (c)

spinach puree, duck fat roast potatoes, wild mushrooms, maple glazed pancetta, jus

### Roast Stuffed Fillet of Hake (c)

prawn & black pudding stuffing, new potatoes, roast celeriac & carrot, sauté prawns, beetroot glaze, orange & caraway cream

### Seafood Tagliatelle

salmon, cod, prawns, mussels, calamari, fennel tomato sauce, freshly grated parmesan

### Wild Mushroom Risotto (c)

grilled asparagus, aged parmesan, white truffle oil



## DESSERTS

### Selection of Ice Cream (c)

served with whipped cream and warm chocolate sauce

### Guinness Chocolate Mousse

freshly whipped cream, vanilla biscuits

### Vanilla Raspberry Ripple Cheesecake

freshly whipped cream, berry compote

### Mixed Berry Eton Mess (c)

with passion fruit coulis

*(c) coeliac friendly or can be adapted*



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For over 60 years & three generations of the Mc Cormack family, we have offered a warm welcome to everyone who passes through our door. We continue to do what we do best, serving deliciously fresh food, working with local suppliers and offering a selection of beverages to suit all tastes. We welcome you to sit back, relax and make some new memories with us.