



MERRION INN

DINING



TO START

Soup of the Day (c) with homemade Guinness & walnut bread	7.00
Seafood Chowder (c) salmon, calamari, mussels, haddock & homemade Guinness & walnut bread	9.10
M1 Fishcakes ruby slaw, pickled fennel & jalapeño mayo	9.65
Castletownbere Smoked Salmon (c) wasabi lime aioli, Dingle gin cucumber, red onion compote, crisp crostini	10.95
Heirloom Tomatoes & Bocconcini Risotto (c) chive oil, aged Parmesan, baby mozzarella	9.35
Blue Cheese, Walnut & Pear Salad (c) poached pears, caramelised walnuts, mixed leaf salad in house dressing	8.85
Homemade Chicken Liver Pate (c) brandy & fresh shallots, crispy crostini breads	9.10
Marinated Chicken Wings (c) coated in our spicy house sauce served with a blue cheese dip	9.90
Shredded Asian Duck vegetables, crispy noodles, iceberg lettuce, hoisin glaze	9.90
Tasting Board for Two beetroot hummus, baba ganoush, marinated olives, feta, sundried tomatoes, flat breads, crudites	17.15

SIDES

Chunky Fries with Rosemary Salt	4.70
Creamy Mashed Potato	4.45
Roast Winter Vegetables	4.45
Homemade Ruby Slaw	3.90
House Salad	4.45

(c) dishes are gluten free or can be adapted

STEAK NIGHT €28.65

EVERY THURSDAY
& SATURDAY

Enjoy a complimentary
glass of house wine
with your ribeye steak



PUB STYLE MAIN

Chicken Tikka Masala (c) scented rice, naan bread, mango chutney	16.15
Fresh Fish & Chips (c) fresh fillets of fish in a light tempura batter, crushed minty peas, chunky chips & house tartare sauce, burnt lemon	16.65
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	16.65
Homemade Chicken Goujons (c) coated in panko breadcrumbs served with ruby slaw, garlic mayonnaise & chunky chips	16.15
Marinated Chicken Wings (c) coated in our spicy house sauce served with a blue cheese dip & chunky chips	16.65
Slaney Valley Lamb Burger (c) Irish seasoned lamb mince, M1 sauce, beef tomato, monterey jack cheese, red onion marmalade, fresh rocket leaves and chunky chips	16.90

FROM THE GARDEN

Grilled Prawn & Peach Goat's Cheese Salad (c) mixed leaves, tiger prawns, peach, sundried tomatoes, water prawns, fresh chilli, pomegranate dressing, candied walnuts	16.75
Chicken & Blue Cheese Salad (c) grilled Irish chicken, crumbled blue cheese, poached pears, caramelised walnuts, mixed leaves in our house dressing & sun-dried tomatoes	15.90
M1 Super Salad (c) avocado, sun-dried tomato, blueberries, feta cheese, honey mustard dressing, freshly grated parmesan with honey glazed goats cheese or grilled chicken fillet	16.15



FROM THE SEA

Daily Seafood Special our chefs create new dishes daily. Please ask your server for details.	
Roast Fillet of Salmon (c) new potatoes, grilled carrot & artichokes, prawn bisque	20.15
Vodka Prawn Linguini garden peas, tomato fennel sauce, shellfish, aged parmesan	18.80
M1 Seafood Skillet (c) selection of fresh fish & shellfish, chorizo seafood cream sauce, new potatoes & garlic bread	20.55
Roast Fillet of Cod (c) sautéed baby potatoes, garden peas, smoked bacon, citrus & caper cream sauce	19.95



BISTRO STYLE MAIN

Hereford Ribeye Steak (c) 12oz Irish steak, chunky chips, tempura onions, herb roasted beef tomato, garlic butter or peppercorn sauce	28.65
Irish Pork on the Bone (c) Chargrilled pork chop, creamy mash, buttered green beans, Clonakilty black pudding, red wine jus	19.20
Corn Fed Supreme of Chicken (c) spinach puree, duck fat roast potatoes, wild mushrooms, maple glazed pancetta, jus	18.65
Heirloom Tomatoes & Bocconcini Risotto (c) chive oil, aged Parmesan, baby mozzarella, grilled asparagus	17.20





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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.