



MERRION INN

DINING



TO START

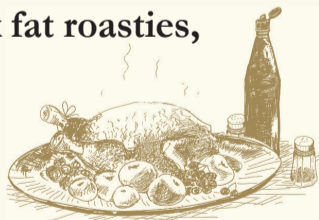
Soup of the Day (c)	7.40
with homemade Guinness bread	
Garlic & Chilli Gambas (c)	12.75
Tiger prawns in the shell, pan fried with garlic & ginger, toasted ciabatta bread	
Homemade Fishcake	9.85
Asian slaw, sriracha aioli	
Brie Fritters	9.75
beetroot & cranberry jam	
Roast Butternut Squash Risotto (c) (v)	9.65
herb roasted cauliflower, mushroom, kale pesto, freshly grated parmesan	
Blue Cheese, Walnut & Pear Salad (c) (v)	9.75
poached pears, caramelised walnuts, mixed leaf salad in house dressing	
Chicken Liver Paté (c)	9.75
apricot & orange chutney, crisp crostini breads	
Marinated Chicken Wings (c)	10.95
coated in our spicy house sauce served with a blue cheese dip	

SIDES

Chunky Fries with Sea Salt	4.90
Creamy Mashed Potato	4.55
Duck Fat Roasties	4.55
Roast Winter Vegetables	4.45
Asian Slaw	3.90
House Salad	4.65

SUNDAY ROAST

Our roasts are served with creamy mashed potato, duck fat roasties, homemade potato croquette with fresh seasonal vegetables



SPECIALS BOARD

Every weekend our chefs create a range of specials from starters to desserts. Ask for our specials board for details.

BISTRO STYLE MAIN

Grass Fed Striploin Steak (c)	28.25
10oz Irish steak, chunky chips, tempura onion rings, herb roasted tomato, garlic butter or whiskey peppercorn sauce	
Irish Hereford Ribeye Steak (c)	33.50
12oz Irish steak, chunky chips, tempura onions, herb roasted beef tomato, garlic butter or peppercorn sauce	
13 Hour Braised Beef Cheek (c)	19.25
Irish beef slowly braised, served with basil mashed potato, roast root vegetables, red wine jus	
Roast Butternut Squash Risotto (c) (v)	17.00
herb roasted cauliflower, mushroom, kale pesto, freshly grated parmesan	

FROM THE SEA

Daily Seafood Special	
our chefs create a unique seafood special every day using the best seasonal and local ingredients	
Pan Roasted Salmon (c)	21.75
smashed lemon & thyme baby potatoes, carrot purée, sprouting broccoli, chablis cream sauce	
Seafood Skillet (c)	23.65
seared hake, salmon & pink prawns, white wine herb cream sauce, baby potatoes, ciabatta croutons	



FROM THE GARDEN

Garden Medley (c) (v)	15.25
thyme roasted cauliflower, butternut squash purée, tenderstem broccoli, sautéed potatoes, toasted pumpkin seeds, curry oil	
Chicken & Blue Cheese Salad (c)	16.65
grilled Irish chicken, crumbled blue cheese, poached pears, caramelised walnuts, mixed leaves in our house dressing & sun-dried tomatoes	
M1 Super Salad (c) (v)	16.95
avocado, sun-dried tomato, blueberries, feta cheese, honey mustard dressing, freshly grated parmesan with honey glazed goats cheese or grilled chicken fillet (fillet of salmon option €18.85)	



PUB STYLE MAIN

Fresh Fish & Chips (c)	17.45
fresh fillets of fish in a light tempura batter, crushed minty peas, chunky chips & house tartar sauce, lemon	
The M1 Beef Burger (c)	17.50
chargrilled Irish beef burger served with M1 sauce, smoked bacon, cheddar cheese, beef tomato, iceberg lettuce & chunky chips	
Marinated Chicken Burger	17.50
Irish chicken fillet in smokey Thai marinade, Asian slaw, chilli mayo, beef tomato & shredded iceberg lettuce & chunky chips	
Homemade Chicken Goujons (c)	17.15
coated in panko breadcrumbs served with Asian slaw, garlic mayonnaise & chunky chips	
Pasta of the Week (v)	17.00
A new dish is created each week. Please ask your server for details	
Marinated Chicken Wings (c)	17.65
coated in our spicy house sauce served with a blue cheese dip & chunky chips	



(c) dishes are gluten free or can be adapted
(v) dishes are vegan or can be adapted



MERRION INN

WINE

WHITE WINE



BOTTLE GLASS

CRISP & LIGHT

Flavorelli Pinot Grigio VENETO • ITALY • 12%	28.00	7.00
False Bay Sauvignon Blanc STELLENBOSCH • SOUTH AFRICA 13.5%	28.00	7.00
Zenato Pinot Grigio VENEZIE • ITALY • 12.5%	36.00	9.00

ZESTY & FRUITY

Domaine de Montgilet Sauvignon Blanc LOIRE • FRANCE • 11.5%	34.00	8.50
Esporão Bico Amarelo VINHO VERDE • PORTUGAL • 11.5%	35.00	8.75
Albariño Vizconde de Barrantes RIAS BAIXAS • SPAIN • 12.5%	36.00	9.00

FLORAL, FRUITY & SPICY

Fortant Chardonnay LANGUEDOC • FRANCE • 13.0%	31.00	7.85
3 Woolly Sheep Sauvignon Blanc MARLBOROUGH • NEW ZEALAND • 13%	39.00	9.75
Snappers Rock Sauvignon Blanc MARLBOROUGH • NEW ZEALAND • 13.5%	39.00	9.75

AROMATIC & UNUSUAL

Johann Brunner Riesling RHEINHESSEN • GERMANY • 10.5%	32.00	8.00
Côtes du Rhône Blanc, Château de Marjolet RHÔNE AC • FRANCE 14%	33.00	8.25
Snappers Rock Pinot Gris MARLBOROUGH • NEW ZEALAND • 12.5%	36.00	9.00
Muscadet Sévre et Main Sur Lie LOIRE VALLEY • FRANCE • 12%	36.00	9.00

RICHLY TEXTURED & FULL BODIED

Mommessin Macon Lugny BURGUNDY • FRANCE • 12.5%	34.00	8.50
Verger Chablis CHABLIS • FRANCE • 12.5%	41.00	10.25

RED WINE



BOTTLE GLASS

LIGHT, SOFT & FRUITY

Zagalia Montepulciano ABRUZZI • ITALY • 12.5%	28.00	7.00
Paparuda Pinot Noir MACEDONIA • 12%	34.00	8.50

DRY/TANNIC RED

Hávalos Cabernet Sauvignon CENTRAL VALLEY • CHILE • 13%	28.60	7.15
Don Aparo Malbec MENDOZA • ARGENTINA • 13%	32.00	8.00

SMOOTH & LAYERED

Man Vintners Shiraz PAARL • SOUTH AFRICA • 14.0%	31.00	7.85
Côtes du Rhône, Château de Marjolet RHÔNE • FRANCE • 12.5%	34.00	8.50

Viña Gormaz Joven Tempranillo RIBERA DEL DUERO SPAIN • 14%	35.00	8.75
---	-------	------

Hen's Teeth Shiraz ADELAIDE HILLS • AUSTRALIA 14.4%	36.00	9.00
--	-------	------

Tuella DOC DOURO • PORTUGAL • 13.5%	37.00	9.25
---	-------	------

MEDIUM

Terramater Merlot CURICO • CHILE • 13.5%	32.00	8.00
--	-------	------

Poggio Pasano Primitivo Puglia ITALY • 14%	35.00	8.75
--	-------	------

RICH & FULL BODIED

Essay Pinotage STELLENBOSCH • SOUTH AFRICA • 14.5%	34.00	8.50
--	-------	------

Domaine Jean Bousquet, Organic Malbec MENDOZA • ARGENTINA • 14%	36.00	9.00
---	-------	------

Growers Touch Durif RIVERINA • AUSTRALIA • 14%	37.00	9.25
--	-------	------

Pecina Crianza RIOJA • SPAIN • 14.0%	39.00	9.75
--	-------	------

Martínez Lacuesta Reserva RIOJA • SPAIN • 14.0%	40.00	10.00
---	-------	-------

Chateau La Fleur Picon St. Emilion BORDEAUX FRANCE • 14%	46.00	
--	-------	--

ROSE WINE



BOTTLE GLASS

Villa Cornaro Pinot Grigio Blush VENETO • ITALY • 11.5%	32.00	8.00
---	-------	------

BUBBLES



BOTTLE GLASS

Spagnol Spago PROSECCO FRIZZANTE • ITALY • 11%	35.00	
Spagnol Col del Sas PROSECCO SUPERIORE SPUMANTE DOC.G • ITALY • 11%	45.00	9.50
Casa Rojo Molto Negre Cava Brut PENEDES • SPAIN • 11.5%	52.00	
Vadio Bruto Rosé BAIRRADA DOC • PORTUGAL • 11%	60.00	
Taittinger Brut Réserve CHAMPAGNE • FRANCE • 12%	93.00	18.50

RESERVE WINE

We have worked with our wine suppliers to bring you a range of high class wines at attractive prices. They are perfect to enjoy with food or when meeting with friends for a catch up. These wines showcase some of the finest vineyards from around the world, including South Africa, Argentina & Australasia.



BOTTLE

Alain Girard Sancerre SANCERRE • FRANCE • 13.5% Baked apples & spice, intense citrus flavours, vividly textured wine with lively finish	47.85
Cayran Châteauneuf-du-Pape RHÔNE • FRANCE • 15% Aromas of black fruits, notes of leather & spices, well structured tannis with a long finish	56.50
Lawsons Pinot Noir Gran Reserve MARLBOROUGH • NEW ZEALAND • 13.5% Smokey nose, juicy with soft tannins, dark cherry & strawberry	48.75
Staphyle Premium Malbec MENDOZA • ARGENTINA • 13.5% Intense red colour, ripe plums & cherries, vanilla notes from barrel aging	43.85
Rust de Verde Syrah STELLENBOSCH • SOUTH AFRICA • 14.5% Medium body, blackcurrant with flavours of spice, fig & ganache, soft finish	54.25
Rust de Verde Cabernet Sauvignon STELLENBOSCH • SOUTH AFRICA • 14.5% Cedar nose, blackberry & cassis with hint of Christmas spices	54.25
Buena Vista Zinfandel SANTA ROSA • CALIFORNIA • 15.5% Well balanced, concentration of blackberry & brambles, long finish	44.85
Lorenzi Valpolicella Ripasso Classico Superiore VENETO • ITALY • 13.5% Complex aromas of red fruits & spice, full bodied, well balanced tannins and acidity	43.85