



MERRION INN

DINING



TO START

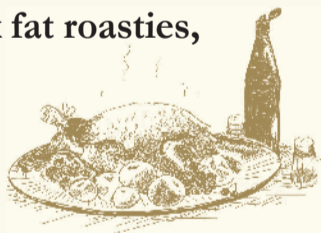
Soup of the Day (c) with toasted sourdough bread	7.50
Garlic & Chilli Gambas (c) Tiger prawns in the shell, pan fried with garlic & ginger, toasted ciabatta bread	12.85
Homemade Fishcake Asian slaw, sriracha aioli	9.85
Brie Fritters beetroot & cranberry jam	9.85
Roast Red Pepper Risotto (c) (v) broccoli, basil pureé, toasted pumpkin seeds, aged parmesan	9.75
Blue Cheese, Walnut & Pear Salad (c) (v) poached pears, caramelised walnuts, mixed leaf salad in house dressing	9.85
Marinated Chicken Wings (c) coated in our spicy house sauce served with a blue cheese dip	11.15
Chicken Liver Paté (c) apricot & orange chutney, crisp crostini breads	9.85

SIDES

Chunky Fries with Sea Salt	4.90
Creamy Mashed Potato	4.55
Selection of Fresh 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.

(c) dishes are gluten free or can be adapted

(v) dishes are vegan or can be adapted



Scan QR code for a list of allergens on this menu

BISTRO STYLE MAIN

13 Hour Braised Beef Cheek (c) Irish beef slowly braised, served with creamy mashed potato, sautéed greens, thyme & shallot jus	20.25
Grass Fed Striploin Steak (c) 10oz Irish steak, chunky chips, tempura onion rings, herb roasted tomato, garlic butter or whiskey peppercorn sauce	29.25
Irish Hereford Ribeye Steak (c) 12oz Irish steak, chunky chips, tempura onions, herb roasted beef tomato, garlic butter or peppercorn sauce	33.85
Roast Red Pepper Risotto (c) (v) broccoli, basil pureé, toasted pumpkin seeds, aged parmesan	17.20
Coconut & Turmeric Curry (c) chilli, ginger, fresh cream, potato, tenderstem broccoli, red peppers & carrot served with Basmati rice Prawn option €18.95	17.65

FROM THE SEA

Daily Seafood Special
our chefs create seafood specials every day using the best seasonal and local ingredients

Seafood Skillet (c) seared hake, natural smoked haddock, & pink prawns, white wine herb cream sauce, baby potatoes, ciabatta croutons	23.95
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FROM THE GARDEN

Summer Medley (c) (v) lemon garlic roasted broccoli, roast baby potatoes, cauliflower & chickpea puree, sauté greens, basil dressing, toasted almonds	15.75
Chicken & Blue Cheese Salad (c) grilled Irish chicken, crumbled blue cheese, poached pears, caramelised walnuts, mixed leaves in our house dressing & sun-dried tomatoes	16.85
M1 Super Salad (c) (v) avocado, sun-dried tomato, blueberries, feta cheese, honey mustard dressing, freshly grated parmesan with honey glazed goats cheese or grilled chicken fillet	17.15

PUB STYLE MAIN

Fresh Fish & Chips (c) fresh fillets of fish in a light tempura batter, crushed minty peas, chunky chips & house tartar sauce, lemon	17.60
The M1 Beef Burger chargrilled Irish beef burger served with M1 sauce, smoked bacon, cheddar cheese, beef tomato, iceberg lettuce & chunky chips	17.65
Marinated Chicken Burger Irish chicken fillet in smokey Thai marinade, Asian slaw, chilli mayo, beef tomato & shredded iceberg lettuce & chunky chips	17.65
Homemade Chicken Goujons (c) coated in panko breadcrumbs served with Asian slaw, garlic mayonnaise & chunky chips	17.30
Marinated Chicken Wings (c) coated in our spicy house sauce served with a blue cheese dip & chunky chips	17.80
Pasta of the Week (v) A new dish is created each week. Please ask your server for details	17.15

