

# MERCHANT

In Room Dining



# In Room Dining Breakfast

**Breakfast timings are listed below:**

Monday - Friday.....7.00am - 10.00am

Saturdays, Sundays  
and Bank Holidays.....7.00am - 10.30am

Please note, all In Room Dining breakfast orders  
will incur a **tray charge of £15.00**

A discretionary 10% service charge will be added to all bills. Should you have any special dietary requirements or allergies please inform us when placing your order.

# In Room Dining

Dishes below available from 11am - 10pm

## LIGHT DISHES

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**Soup of the day <sup>v</sup> 9.50**

Served with artisan bread

**Heritage tomato and kalamata olive salad <sup>v</sup> 11.50**

Crispy feta cheese, first press olive oil

**Baked goat's cheese tart <sup>v</sup> 12.50**

Red wine pears, candied pecans, micro salad,  
peperonata dressing

**Smoked salmon on wheaten bread 14.50**

Dill, cucumber, fresh lemon, horseradish dressing

**Corn fed chicken Caesar salad 13.50**

Baby gem, crispy Prosciutto ham, Parmesan,  
Caesar dressing

**Smoked duck breast 12.95**

Wholemeal waffle, wilted spinach, free range fried egg

**Sticky pork belly 12.95**

Red cabbage slaw, ponzu and sesame seed dressing

A discretionary 10% service charge will be added to all bills. Should you have any special dietary requirements or allergies please inform us when placing your order.

# In Room Dining

Dishes below available from 11am - 10pm

## MERCHANT CLASSICS

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**Merchant chicken club 14.95**

Irish chicken breast, cured bacon, plum tomato, cos lettuce served on ciabatta bread

**Merchant steak ciabatta 15.95**

Dry-aged ribeye, balsamic onion relish, flat mushroom, free range fried egg, rocket, sauce Diane

**Irish beef burger 14.95**

Brioche bun, plum tomato, cos lettuce, smoked relish, Navan chips

**Battered fish and chips 14.95**

Chunky tartare, candied lemon zest, pickled cucumber

**Smoked haddock and salmon fishcake 14.95**

Free range poached egg, tarragon butter sauce

**Truffle macaroni <sup>V</sup> 14.50**

Smoked cheese, roast garlic sourdough

A discretionary 10% service charge will be added to all bills. Should you have any special dietary requirements or allergies please inform us when placing your order.

# In Room Dining

Dishes below available from 11am - 10pm

## MERCHANT CLASSICS

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**Braised Irish beef ribs 16.95**

Cumin onion rings, mustard mash, celeriac remoulade

**Dry-aged ribeye steak 35.95**

Spring onion mash, rocket, parmesan salad

**Pizza 14.50**

Margherita or spiced pepperoni

**Charcuterie for two 24.95**

Cured meats, cheese selection, olives, pickles, chutney, stuffed pepper, crackers and toasted melba

**Selection of finger sandwiches 8.95**

## SIDES 5.50

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Navan chips | Steamed vegetables |

Mustard mash | Rocket and gem lettuce salad

A discretionary 10% service charge will be added to all bills. Should you have any special dietary requirements or allergies please inform us when placing your order.

## In Room Dining

Dishes below available from 11am - 10pm

### SOMETHING SWEET

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**Freshly baked pastries 4.25 each**

Croissant, pain au raisin or pain au chocolat

**Plain or fruit scones 8.50**

Basket of 3 homemade scones served with Devon clotted cream, strawberry preserve

**Freshly baked macarons 8.95**

Selection of 5 Macarons

**Profiterole swans 9.95**

Chantilly cream, vanilla ice cream and chocolate sauce

**Eton mess 9.95**

Shortbread biscuits

**Dessert of the day 9.95**

Please ask us for details of today's dessert

A discretionary 10% service charge will be added to all bills. Should you have any special dietary requirements or allergies please inform us when placing your order.

# In Room Dining

## Hot drinks

### COFFEE AND TEA SELECTION

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#### Coffee

Americano.....	4.20
Latte.....	4.20
Cafe mocha.....	4.60
Cappuccino.....	4.35
Espresso.....	3.25
Double espresso.....	4.05
Macchiato.....	3.75
Pot of Merchant coffee blend.....	5.35

#### Pot of Tea

Merchant tea blend.....	5.35
Darjeeling green tea.....	6.05
Smoke house blend.....	5.35
Whole peppermint.....	5.35
Organic camomile.....	5.35

#### Fairtrade Teas

Organic Earl Grey.....	5.45
Organic green blend.....	5.45

*For a more extensive tea list, please ask your server*

A discretionary 10% service charge will be added to all bills.

# Children's Menu

Children's menu available from 11am - 10pm

## STARTERS 5.50

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**Soup** cup of our soup of the day served with garlic toast

**Melon** served with Parma ham or mixed berries

## MAINS 11.00

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**Beef** child's portion of Hereford beef

**Chicken** grilled strips of locally sourced chicken

**Fresh fish** today's fish simply grilled with lemon

**Sausages** award winning pork sausages

**Pizza** crispy cheese and tomato pizza

*All main include a side of your choice: Chips / steamed vegetables / side salad*

## DESSERTS 5.50

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**Sorbert** fruit sorbet with fresh fruit

**Strawberries** sliced strawberries with vanilla ice cream

**Cheese** mild cheddar and artisan crackers

**Dessert of the day** please ask us for details

*Please note where possible no salt is used on the children's dishes and olive oil is used instead of butter.*

A discretionary 10% service charge will be added to all bills. Should you have any special dietary requirements or allergies please inform us when placing your order.



# Night Menu

Dishes below available from 10pm - 11am

**Soup of the day <sup>v</sup> 9.50**

Served with artisan bread

**Baked goat's cheese tart <sup>v</sup> 12.50**

Red wine pears, candied pecans, micro salad, peperonata dressing

**Smoked salmon on wheaten bread 14.50**

Dill, cucumber, fresh lemon, horseradish dressing

**Corn fed chicken Caesar salad 13.50**

Baby gem, crispy Prosciutto ham, Parmesan, Caesar dressing

**Pizza 14.50**

Margherita or spiced pepperoni

## **Sandwiches**

**Chicken 8.95**

Roast chicken with rocket and mayonnaise

**Ham 8.95**

Roast country ham with wholegrain mustard

**Egg <sup>v</sup> 8.95**

Egg with cress and mayonnaise

**Smoked salmon 9.95**

Smoked salmon with cucumber and dill

## **Desserts**

**Profiterole swans 9.95**

Chantilly cream, vanilla ice cream and chocolate sauce

**Cheeseboard 14.50**

A selection of Irish and French farmhouse cheese served with chutney and crackers

A discretionary 10% service charge will be added to all bills. Should you have any special dietary requirements or allergies please inform us when placing your order.

# Drinks Selection

## Mineral and juice selection

### MINERAL AND JUICE

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Small still water (250ml).....	<b>3.00</b>
Small sparkling water (250ml).....	<b>3.00</b>
Large still water (750ml).....	<b>5.30</b>
Large sparkling water (750ml).....	<b>5.30</b>
Coke (200ml).....	<b>3.40</b>
Diet coke (200ml).....	<b>3.40</b>
Sprite (200ml).....	<b>3.40</b>
Appletiser (275ml).....	<b>3.40</b>
Freshly squeezed orange juice.....	<b>4.10</b>
Pressed apple juice.....	<b>3.50</b>

A discretionary 10% service charge will be added to all bills.

# The Drinks Cabinet

## Spirits, liqueurs and bottled beer

### THE DRINKS CABINET

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#### Spirits (35ml)

Absolut vodka.....	5.80
Beefeater gin.....	5.70
Havana Club, 3 year old.....	5.95
Bushmills.....	5.65
Jack Daniels.....	5.75

#### Liqueurs (25ml)

Tia Maria.....	5.60
Cointreau.....	5.35
Baileys (35ml).....	5.60
Crème de Menthe.....	5.35

#### Bottled beer

Tiger.....	5.25
Guinness.....	5.25
Peroni Libera.....	4.95

A discretionary 10% service charge will be added to all bills.

# Drinks Selection

## Champagne and Prosecco

### CHAMPAGNE

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#### **Ruinart Brut NV**

*Bottle 82.50 Glass 18.50*

A yellow colour with golden glints and a crystal-like brilliance. On the nose the wine is delicate and fresh. White-fleshed fruit (pear), and scents of white flowers (acacia). The palate is perfectly balanced and fresh with an extremely long finish.

#### **Forget Brimont Premier Cru Brut Rosé NV**

*Bottle 82.50 Glass 18.50*

Elegant salmon colour. Fine persistent bubbles. Very fresh nose. Large range of small red fruits including mulberry, raspberry and red currant. Lovely intense aromas and a positive first impression in the mouth with flavours of ripe red fruit. Harmonious balance between roundness and freshness.

### PROSECCO

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#### **Prosecco Spumante, Valdo origine, Brut**

*Bottle 36.00 Glass 9.00*

Straw yellow colour, joined with a fine perlage and a fruity taste are the distinguishing features of Valdo's Brute Prosecco DOC. Well-balanced structure, matched with its flavourful and aromatic fruity fragrance make it a perfect pairing with starters and particularly with delicately flavoured dishes, especially seafood.

# Drinks Selection

## Wines

### RED WINE

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#### **Côtes du Rhône AC: Reserve Des Armoiries (France)**

***Bottle (750ml) 32.50 Glass (175ml) 9.50***

The upfront and honest character of the wine complements its fruit-filled nose and palate redolent of plums, spice and damsons, all wrapped in a medium-bodied framework of supple character.

#### **Merlot: Domaine du Grapillon d'Or (France)**

***Bottle 32.50 Glass 9.50***

A lively, fresh and fruity wine for drinking every day. It shows both a ripe cassis and an edge of cassis leaf. Juicy, straightforward but with that wonderful fresh dry style.

#### **Rioja Crianza: Vina Bujanda (Spain)**

***Bottle 35.00 Glass 9.95***

A well-made traditional style Rioja aged in American oak for 12 months giving it notes of toast and coconut on the nose, and a creamy spiced vanilla on the palate.

#### **Primitivo: Terre di Montelusa (Italy)**

***Bottle 32.50 Glass 9.50***

Classic peppery, wild hedgerow fruits with a bit of fig jam and maraschino cherry on the end.

#### **Cabernet Sauvignon: Woodstock (Australia)**

***Bottle 33.50 Glass 9.75***

Flavours of juicy blackberries, rhubarb, eucalypt, toasty oak and mint combine with a lingering, savoury finish.

# Drinks Selection

## Wines

### WHITE WINE

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#### **Pinot Grigio: Alpha Zeta (*Italy*)**

***Bottle (750ml) 32.50 Glass (175ml) 9.50***

Lively and light with a fresh spritzy character and a lingering flavour of ripe apples.

#### **New World Sauvignon Blanc: Stoneleigh Marlborough (*New Zealand*)**

***Bottle 34.50 Glass 10.25***

Lively grapefruit and passion fruit aroma. Explodes with vibrant fruit flavours on the palate and long citrus finish.

#### **Old World Sauvignon Blanc: T`AIR D`OC (*France*)**

***Bottle 29.75 Glass 8.75***

Modern style with tropical, citrus fruits and melon on the nose leading to a crispy palate. It has a good acidity and clean finish.

#### **Chardonnay: Paparuda Estate (*Romania*)**

***Bottle 29.75 Glass 8.75***

Citrus and pineapple, juicy white fruits, and a touch of toasty oak. Fresh, characterful, and very well-balanced.

# Drinks Selection

## Wines

### ROSÉ WINE

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**Borsao Garnacha, Rosé: Campo de Borga (Spain)**

***Bottle (750ml) 29.75 Glass (175ml) 8.75***

Bright, cerise pink in colour. Fresh and well balanced with aromas of ripe berry fruits. Crisp dry rosé.

### DESSERT WINE

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**Araldica Moscato Passito, Piedmont (Italy)**

***Bottle (750ml) 32.50 Glass (175ml) 4.95***

Honeyed, rich and intense. Ripe apricot fruit and a buttery toffee character behind the typical fresh grape aromas and floral orange blossom notes.

**Elysium Black Muscat (California)**

***Bottle 32.50 Glass 4.95***

Purple in colour with silky berry fruit. Excellent with chocolate or berry fruit desserts.

*For a more extensive wine list, please ask your server*

