

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

Soup of the day ^v 8.95

Served with artisan bread

Heritage tomato and kalamata olive salad ^v 10.50

Crispy feta cheese, first press olive oil

Baked goat's cheese tart ^v 11.50

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

Smoked salmon on wheaten bread 13.50

Dill, cucumber, fresh lemon, horseradish dressing

Corn fed chicken Caesar salad 12.50

Baby gem, crispy Prosciutto ham, Parmesan,
Caesar dressing

Smoked duck breast 11.95

Wholemeal waffle, wilted spinach, free range fried egg

Sticky pork belly 11.95

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

Merchant chicken club 13.95

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

Merchant steak ciabatta 14.95

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

Irish beef burger 13.95

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

Battered fish and chips 13.95

Chunky tartare, candied lemon zest, pickled cucumber

Smoked haddock and salmon fishcake 13.95

Free range poached egg, tarragon butter sauce

Truffle macaroni ^V 13.50

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

Braised Irish beef ribs 15.95

Cumin onion rings, mustard mash, celeriac remoulade

Dry-aged ribeye steak 32.95

Spring onion mash, rocket, parmesan salad

Pizza 13.50

Margherita or spiced pepperoni

Charcuterie for two 22.95

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

Selection of finger sandwiches 8.50

SIDES 5.50

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

Freshly baked pastries 3.95 each

Croissant, pain au raisin or pain au chocolat

Plain or fruit scones 7.50

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

Freshly baked macarons 8.00

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

Coffee

Americano.....	4.10
Latte.....	4.10
Cafe mocha.....	4.50
Cappuccino.....	4.25
Espresso.....	3.15
Double espresso.....	3.95
Macchiato.....	3.65
Merchant coffee blend.....	5.25

Tea

Merchant tea blend.....	5.25
Darjeeling green tea.....	5.95
Smoke house blend.....	5.25
Whole peppermint.....	5.25
Organic camomile.....	5.25

Fairtrade Teas

Organic Earl Grey.....	5.35
Organic green blend.....	5.35

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 4.50

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

Melon served with Parma ham or mixed berries

MAINS 10.00

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 4.50

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 ^v 8.95

Served with artisan bread

Baked goat's cheese tart ^v 11.50

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

Smoked salmon on wheaten bread 13.50

Dill, cucumber, fresh lemon, horseradish dressing

Corn fed chicken Caesar salad 12.50

Baby gem, crispy Prosciutto ham, Parmesan, Caesar dressing

Pizza 13.50

Margherita or spiced pepperoni

Sandwiches

Chicken 8.50

Roast chicken with rocket and mayonnaise

Ham 8.50

Roast country ham with wholegrain mustard

Egg ^v 8.50

Egg with cress and mayonnaise

Smoked salmon 9.50

Smoked salmon with cucumber and dill

Desserts

Profiterole swans 9.95

Chantilly cream, vanilla ice cream and chocolate sauce

Cheeseboard 15.00

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

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

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

The Drinks Cabinet

Spirits, liqueurs and bottled beer

THE DRINKS CABINET

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

Ruinart Brut NV

Bottle 77.50 Glass 16.50

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 77.50 Glass 16.50

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

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

Côtes du Rhône AC: Reserve Des Armoiries (France)

Bottle (750ml) 31.50 Glass (175ml) 8.95

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.

Malbec: Finca Sopenia Altosur, Gualtallary (Argentina)

Bottle 32.50 Glass 9.25

This Argentinian Malbec is an inky, medium-bodied, dry red wine with strong impressions of dark fruits on the nose and palate.

Rioja Crianza: Vina Bujanda (Spain)

Bottle 35.00 Glass 9.75

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.

Shiraz: De Bortoli Vat 8 (Australia)

Bottle 32.50 Glass 9.25

Dark, earthy, berry fruit flavours lifted with a peppery punch leading on to a long, creamy finish.

Cabernet Sauvignon: Casa Lapostolle - Grand Selection, (Chile)

Bottle 31.50 Glass 8.95

Expressive nose full of fresh red fruit aromas such as plum and cherries, medium body, finishing with very juicy tannins.

Drinks Selection

Wines

WHITE WINE

Pinot Grigio: Alpha Zeta (*Italy*)

Bottle (750ml) 29.50 Glass (175ml) 8.50

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

New World Sauvignon Blanc: Brancott B letter series, Marlborough (*New Zealand*)

Bottle 33.50 Glass 9.50

A complex and textural sauvignon blanc that exhibits intense passionfruit, white peach and guava.

Old World Sauvignon Blanc: Vigna Dogarina (*Italy*)

Bottle 29.50 Glass 8.50

Straw yellow with green reflections, well defined scent of pennyroyal and peppers. Dry and fresh in the fruity notes.

Chardonnay: Windy Peak, Barrel Ferment, Victoria (*Australia*)

Bottle 31.50 Glass 8.95

Classic example of oak fermented chardonnay; a real smoothy, brimming with flavours.

Drinks Selection

Wines

ROSÉ WINE

Borsao Garnacha, Rosé: Campo de Borga (Spain)

Bottle (750ml) 29.50 Glass (175ml) 8.50

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

DESSERT WINE

Araldica Moscato Passito, Piedmont (Italy)

Bottle (750ml) 28.50 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 28.50 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

