

# MERCHANT

In Room Dining



## In Room Dining Breakfast

01

**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

02

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 olive salad <sup>V</sup> 11.95**

Crispy feta cheese, first press olive oil

**Baked goats cheese tart <sup>V</sup> 13.50**

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 14.95**

Baby gem, crispy Prosciutto ham, Parmesan,  
Caesar dressing

**Vegan style Caesar salad <sup>VA</sup> 12.95**

**Smoked duck breast 13.50**

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

03

Dishes below available from 11am - 10pm

### MERCHANT CLASSICS

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**Merchant chicken club 15.50**

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

**Merchant steak ciabatta 16.50**

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

**Irish beef burger 15.95**

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

**Battered fish and chips 17.50**

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

04

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

**Vegan Pizza Margherita <sup>VA</sup> 14.50**

**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

05

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.

## COFFEE AND TEA SELECTION

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### Coffee

Americano.....	4.35
Latte.....	4.35
Cafe mocha.....	4.70
Cappuccino.....	4.50
Espresso.....	3.40
Double espresso.....	4.15
Macchiato.....	3.85
Pot of Merchant coffee blend.....	5.50

### Pot of Tea

Merchant tea blend.....	5.50
Darjeeling second flush.....	6.10
Whole peppermint.....	5.50
Whole camomile.....	5.50
Spiced citrus.....	5.50
Earl grey blue flower.....	5.50
Green tea ginseng.....	5.60

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

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

## Children's Menu

07

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

08

Dishes below available from 10pm - 11am

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

Served with artisan bread

**Heritage tomato and olive salad <sup>V</sup> 11.95**

Crispy feta cheese, first press olive oil

**Baked goats cheese tart <sup>V</sup> 13.50**

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 14.95**

Baby gem, crispy Prosciutto ham, Parmesan,  
Caesar dressing

**Vegan style Caesar salad <sup>VA</sup> 12.95**

**Pizza 14.50**

Margherita or spiced pepperoni

**Vegan Pizza Margherita <sup>VA</sup> 14.50**

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

09

Dishes below available from 10pm - 11am

### **Sandwiches**

**Selection of finger sandwiches 8.95**

Vegetarian and vegan selection available

**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.

# The Drinks Cabinet

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## Mineral and juice / Spirits, liqueurs and bottled beer

### MINERAL AND JUICE

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Small still water (250ml).....	3.40
Small sparkling water (250ml).....	3.40
Large still water (750ml).....	5.50
Large sparkling water (750ml).....	5.50
Coke (200ml).....	3.75
Diet coke (200ml).....	3.75
Sprite (200ml).....	3.75
Appletiser (275ml).....	3.95
Freshly squeezed orange juice.....	4.50
Pressed apple juice.....	4.50

### THE DRINKS CABINET

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#### Spirits (35ml)

Absolut vodka.....	5.95
Beefeater gin.....	5.95
Havana Club, 3 year old.....	5.95
Bushmills.....	6.50
Jack Daniels.....	5.95

#### Liqueurs (25ml)

Tia Maria.....	5.75
Cointreau.....	5.75
Baileys (35ml).....	5.65
Drambuie.....	5.95

#### Bottled beer/cans

Tiger.....	5.25
Guinness (can).....	5.25
Heineken 0.0.....	4.95

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

## CHAMPAGNE

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### **Taittinger Brut Réserve**

*Bottle 82.50 Glass 18.50*

Golden yellow in colour and the bubbles are fine, while the foam is discreet yet lingering. Very open and expressive on the nose delivering aromas of fruit and brioche. It also has the fragrance of peach, white flowers, and vanilla pod. This is a delicate wine with flavours of fresh fruit and honey.

### **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 37.50 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.

## RED WINE

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

***Bottle (750ml) 36.50 Glass (175ml) 10.95***

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.

**Merlot - Cabernet: Domaine Guillaman (France)**

***Bottle 32.50 Glass 9.50***

A ripe red fruit on the palate with a touch of chocolate, the tannins are clearly present but not aggressive. It is nicely balanced with a well-rounded finish.

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

***Bottle 38.50 Glass 11.50***

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 34.50 Glass 10.25***

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

**Cabernet Sauvignon: Heartland (Australia)**

***Bottle 35.50 Glass 10.50***

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

## WHITE WINE

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

*Bottle (750ml) 35.00 Glass (175ml) 10.25*

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

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

*Bottle 37.50 Glass 11.25*

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 34.50 Glass 9.75*

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: De Martino Estate, Casablanca Valley (*Chile*)**

*Bottle 33.50 Glass 9.50*

Fresh aromas of ripe citrus and peaches, along with a smooth palate with medium body.

## Drinks Selection

### Wines

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#### ROSÉ WINE

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**Borsao Garnacha, Rosé: Campo de Borga (*Spain*)**  
***Bottle (750ml) 32.50 Glass (175ml) 9.50***

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) 34.50 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 34.50 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*

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The Merchant Hotel  
16 Skipper Street, Belfast

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