

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. Please advise us of any food allergies when placing your order, we cannot guarantee that our dishes will be completely allergen free.

In Room Dining

02

Dishes below available from 11am - 10pm

LIGHT DISHES

Soup of the day ^{VA} 9.95

Please ask your server. Served with artisan bread

Heritage tomato and Kalamata olive salad ^{VA} 12.95

Crispy feta cheese, first press olive oil

Baked goats cheese tart ^V 14.50

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

Smoked salmon on wheaten bread 15.50

Dill, cucumber, fresh lemon, horseradish dressing

Seared scallops 15.95

Smoked garlic purée, pickled cauliflower, crispy capers

Sticky pork belly 13.95

Red cabbage slaw, ponzu and sesame seed dressing

A discretionary 10% service charge will be added to all bills. Please advise us of any food allergies when placing your order, we cannot guarantee that our dishes will be completely allergen free.

Dishes below available from 11am - 10pm

MERCHANT CLASSICS

Merchant Caesar salad 13.95

Baby gem, crispy Prosciutto ham, Parmesan, Caesar dressing

Merchant chicken club 16.50

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

Merchant steak ciabatta 17.50

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

Irish beef burger 16.95

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

Margherita Pizza 18.00

Spiced Pepperoni Pizza 19.00

Selection of finger sandwiches 9.50

In Room Dining

04

Dishes below available from 11am - 10pm

MERCHANT CLASSICS

Battered fish and chips 18.50

Chunky tartare, candied lemon zest, pickled cucumber

Dry-aged ribeye steak 36.95

Spring onion mash, rocket, Parmesan salad

Charcuterie for two 25.95

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

Plant based burger ^{VA} 16.95

Sesame bun, smoked tomato relish, gherkin, cos lettuce

Truffle macaroni ^V 15.50

Smoked cheese, roast garlic sourdough

SIDES 6.50

Navan chips | Steamed vegetables |

Spring onion mash | Rocket and gem lettuce salad

A discretionary 10% service charge will be added to all bills. Please advise us of any food allergies when placing your order, we cannot guarantee that our dishes will be completely allergen free.

Dishes below available from 11am - 10pm

SOMETHING SWEET

Freshly baked pastries 4.95 each

Croissant, pain au raisin or pain au chocolat

Plain or fruit scones 9.50

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

Freshly baked macarons 9.95

Selection of 5 Macarons

Profiterole swans 10.95

Chantilly cream, vanilla ice cream and chocolate sauce

Eton mess 10.95

Shortbread biscuits

Dessert of the day 10.95

Please ask us for details of today's dessert

COFFEE AND TEA SELECTION

Coffee

Americano	4.75
Latte	4.95
Cafe mocha	4.95
Cappuccino	4.95
Espresso	3.75
Double espresso	4.50
Macchiato.....	4.25
Pot of Merchant coffee blend	5.95

Pot of Tea

Merchant tea blend	5.95
Darjeeling second flush	6.50
Whole peppermint	5.95
Whole camomile	5.95
Spiced citrus	5.95
Earl grey blue flower	5.95
Green tea ginseng	5.95

For a more extensive tea list, please ask your server

Children's Menu

07

Children's menu available from 11am - 10pm

STARTERS 6.50

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

Melon served with Parma ham or mixed berries

MAINS 12.00

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 mains include a side of your choice: Chips / steamed vegetables / side salad

DESSERTS 6.50

Sorbet 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. Please advise us of any food allergies when placing your order, we cannot guarantee that our dishes will be completely allergen free.

Night Menu

08

Dishes below available from 10pm - 11am

Soup of the day ^v 9.95

Served with artisan bread

Baked goat's cheese tart ^v 14.50

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

Smoked salmon on wheaten bread 15.50

Dill, cucumber, fresh lemon, horseradish dressing

Merchant Caesar salad 13.95

Baby gem, crispy Prosciutto ham, Parmesan, Caesar dressing

Margherita Pizza 18.00

Spiced Pepperoni Pizza 19.00

Sandwiches

Chicken 9.50

Roast chicken with rocket and mayonnaise

Ham 9.50

Roast country ham with wholegrain mustard

Egg ^v 9.50

Egg with cress and mayonnaise

Smoked salmon 10.50

Smoked salmon with cucumber and dill

Desserts

Profiterole swans 10.95

Chantilly cream, vanilla ice cream and chocolate sauce

Cheeseboard 15.50

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

A discretionary 10% service charge will be added to all bills. Please advise us of any food allergies when placing your order, we cannot guarantee that our dishes will be completely allergen free.

Drinks Selection

Mineral and juice selection

09

MINERAL AND JUICE

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

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	6.10
Beefeater gin	6.10
Havana Club, 3 year old.....	6.10
Bushmills	6.15
Jack Daniels	6.10

Liqueurs (25ml)

Tia Maria	5.85
Cointreau.....	5.85
Baileys (35ml)	5.75

Bottled beer/cans

Tiger	5.75
Heineken.....	5.75
Birra Moretti.....	5.75
Guinness Draught (can)	6.00
Heineken Zero	5.20

CHAMPAGNE

Taittinger Brut Réserve

Bottle 82.50 Glass 18.50

The brilliant body is golden yellow in colour. The bubbles are fine, while the foam is discreet yet lingering. The nose, very open and expressive, delivers aromas of fruit and brioche. It also gives off the fragrance of peach, white flowers, and vanilla pod. The entry onto the palate is lively, fresh and in total harmony. 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

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

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 36.50 Glass 10.95

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: Conviviale (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

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.

ROSÉ WINE

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

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

