



The Cocktail Bar



SHARING
SNACKS
and
SIGNATURE
PLATES



SNACKS AND SHARING

BOWL OF SPANISH GORDAL OLIVES	5.50
MAC AND CHEESE FRITTERS TRUFFLE AND PARMESAN AIOLI	9.95
SMOKED RED PEPPER HUMMUS ^{VA} FLATBREAD, HAZELNUT SALSA VERDE	9.95
SPICED CRISPY CAULIFLOWER ^{VA} PICKLED GINGER, GOCHUJANG SAUCE	9.95
MERCHANT CHRISTMAS LOADED FRIES ^{VA} TURKEY, HAM, STUFFING AND GRAVY WITH CRANBERRY DRESSING	9.95
CHARCUTERIE FOR TWO CURED MEATS, CHEESE SELECTION, OLIVES, PICKLES, CHUTNEY, STUFFED PEPPER, CRACKERS AND TOASTED MELBA	27.95

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES. WE CANNOT GUARANTEE THAT OUR DISHES WILL BE COMPLETELY ALLERGEN FREE. A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL.

SIGNATURE PLATES

SOUP OF THE DAY ^{VA} PLEASE ASK YOUR SERVER. SERVED WITH MERCHANT WHEATEN	9.95
KOREAN STYLE BEEF SHORT RIB, PICKLED VEGETABLES, SMOKED GARLIC AND SESAME	16.50
COUNTY TYRONE HEREFORD SIRLOIN STEAK CAFÉ DE PARIS BUTTER, HAND-CUT CHIPS	29.50
BATTERED COD FILLET MIXED LEAVES, TARTARE SAUCE	15.50
CROQUE MADAME ON SOURDOUGH LOCAL SMOKED HAM HOCK, HEGARTY'S CHEDDAR, FREE-RANGE EGG	17.50
ROAST TURKEY, GLAZED HAM, SAGE STUFFING OPEN SANDWICH ON SOURDOUGH, CRANBERRY SAUCE	17.50
RIGATONI PASTA ROAST WINTER SQUASH, ST TOLA GOAT'S CHEESE, TOASTED PINE NUTS	17.50

VA: CAN BE ADAPTED TO SUIT VEGAN DIETARY REQUIREMENTS.

BURGERS

MERCHANT CRISPY FRIED CHICKEN BURGER RED CABBAGE SLAW, HOT HONEY TRUFFLE	18.50
DOUBLE SMASH CHEESE BURGER RED ONION, CASHEW JAM, TRIPLE CHEESE SAUCE	18.50
KATSU SWEET POTATO BURGER ^{VA} RED PEPPER KETCHUP, CELERIAC REMOULADE	18.50

SALADS AND SIDES

	SMALL / LARGE
MERCHANT CAESAR SALAD ADD CHICKEN	7.50 / 14.50 3.00 / 5.00
CLASSIC WALDORF SALAD ^{VA}	6.50 / 12.50
MERCHANT CHRISTMAS LOADED FRIES ^{VA} TURKEY, HAM, STUFFING AND GRAVY WITH CRANBERRY DRESSING	9.95
HAND-CUT CHIPS	6.50

SWEET PLATES

FRESHLY BAKED PASTRIES* CROISSANT, PAIN AU RAISIN OR PAIN AU CHOCOLAT (PLEASE ALLOW 15 MINUTES)	4.95 EACH
PLAIN OR FRUIT SCONES* 3 HOMEMADE SCONES WITH DEVON CLOTTED CREAM AND STRAWBERRY PRESERVE	9.50
CHRISTMAS PUDDING CRÈME ANGLAISE, VANILLA ICE CREAM	9.95
BREAD AND BUTTER PUDDING MCCONNELL'S IRISH WHISKY CREAM	9.95
LEMON AND RASPBERRY TART	9.95

CAKE AND BUBBLES*	
WINTERBERRY CHEESECAKE	9.95
WHITE CHOCOLATE AND KALAMANSI YULE LOG	9.95
BLACK FOREST, CRÈMEUX	9.95
CHOOSE ONE PATISSERIE FROM ABOVE AND PAIR WITH A 150ML GLASS OF BUBBLES BELOW	
TAITTINGER BRUT RÉSERVE NV	+15.00
FORGET BRIMONT 1ER CRU ROSÉ NV	+15.00
VALDO PROSECCO SPUMANTE ORIGINE	+7.00
VALDO PROSECCO SPUMANTE ROSÉ	+7.00

*AVAILABLE BETWEEN 11AM AND 5PM

TEA AND COFFEE

WE ARE PROUD TO WORK WITH LOCAL SUPPLIERS AND PRODUCERS THROUGHOUT THE HOTEL AND ARE DELIGHTED TO PARTNER WITH SUKI TEA AND BAILIES COFFEE TO BRING YOU LOCAL PRODUCTS OF EXCEPTIONAL QUALITY.

POT OF TEA

MERCHANT TEA BLEND	5.95
EARL GREY BLUE FLOWER	5.95
DARJEELING SECOND FLUSH	6.50
GREEN TEA GINSENG	5.95
WHOLE PEPPERMINT	5.95
WHOLE CHAMOMILE	5.95
SPICED CHAI	5.95
LEMONGRASS AND GINGER	5.95
MINCE PIE TEA ^{NEW}	5.95

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 BLEND	5.95



THE
PINNACLE[®]
GUIDE

It is an honour to be one of only 23 bars in the world to receive the coveted status of 2 PINs for 'Outstanding' cocktail bar from The Pinnacle Guide. To be recognised on a global scale is a credit to our incredible team here at The Cocktail Bar.