

The Cocktail Bar

SHARING
SNACKS
and
SIGNATURE
PLATES



SNACKS AND SHARING

BOWL OF SPANISH GORDAL OLIVES 5.50

IRISH LAMB KOFTA 9.95
SATAY SAUCE

ROAST RED PEPPER
AND FETA DIP ^{VA} 9.95
WALNUT, POMEGRANATE,
RADISH, YOGHURT, FLAT BREAD

SPICED CRISPY CAULIFLOWER ^{VA} 9.95
PICKLED GINGER, GOCHUJANG SAUCE

MERCHANT LOADED NACHOS ^{VA} 11.95
WAGYU BEEF MINCE,
PICO DE GALLO, PICKLED
JALAPENO, FETA CRUMBLE, HERB AIOLI

CHORIZO AND PORTAVOGIE
PRAWN EMPANADA 9.95
PICKLED SLAW, SPRING ONION MAYO

CHARCUTERIE FOR TWO 27.95
CURED MEATS, CHEESE SELECTION,
OLIVES, PICKLES, CHUTNEY, STUFFED
PEPPER, CRACKERS AND TOASTED MELBA

AVAILABLE FROM 12PM TO 9PM
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} 9.95
PLEASE ASK YOUR SERVER.
SERVED WITH MERCHANT WHEATEN

COUNTY TYRONE
HEREFORD SIRLOIN STEAK 29.95
CAFÉ DE PARIS BUTTER, HAND-CUT
CHIPS, ROCKET AND PARMESAN SALAD

BATTERED COD FILLET 18.50
MINTED GARDEN PEAS,
CHIPS, TARTARE SAUCE

HEREFORD BEEF
PASTRAMI SANDWICH 17.50
SMOKED MUSTARD MAYO, PICKLES,
GOLD RIVER LEAVES ON FOCACCIA

FREE-RANGE
CHICKEN SANDWICH 17.50
SMOKED PROVOLONE
CHEESE, CRISP ROCKET,
ROMESCO SAUCE ON FOCACCIA

RIGATONI PASTA 17.50
SAN MARZANO TOMATO,
BURRATA, GARDEN HERB
PESTO, TOASTED HAZELNUTS

VA: CAN BE ADAPTED TO SUIT VEGAN
DIETARY REQUIREMENTS.

BURGERS

MERCHANT CRISPY
FRIED CHICKEN BURGER 18.50
SMOKED BACON JAM,
RANCH DRESSING

8OZ DOUBLE SMASH
CHEESEBURGER 18.50
CARAMELISED RED ONION
AND CASHEW JAM,
TRIPLE CHEESE SAUCE

KATSU SWEET POTATO BURGER ^{VA} 18.50
CARROT AND SPRING ONION KIMCHI,
SMOKED GARLIC AND SESAME

SALADS AND SIDES

SMALL / LARGE

MERCHANT CAESAR SALAD 7.50 / 14.50
ADD CHICKEN 3.00 / 5.00

CLASSIC NIÇOISE SALAD 7.00 / 13.50
OLIVES, FREE-RANGE SOFT EGG,
FINE BEANS, ANCHOVIES,
POTATO, SALAD LEAVES,
TUNA DRESSING

MERCHANT LOADED NACHOS ^{VA} 11.95
WAGYU BEEF MINCE,
PICO DE GALLO, PICKLED JALAPENO,
FETA CRUMBLE, HERB AIOLI

HAND-CUT CHIPS 6.50

SWEET PLATES

FRESHLY BAKED PASTRIES* 4.95 EACH
CROISSANT, PAIN AU RAISIN
OR PAIN AU CHOCOLAT
(PLEASE ALLOW 15 MINUTES)

PLAIN OR FRUIT SCONES* 9.50
3 HOMEMADE SCONES
WITH DEVON CLOTTED CREAM
AND STRAWBERRY PRESERVE
(PLEASE ALLOW 15 MINUTES)

SEASONAL FRUIT TART 9.50
CRÈME PÂTISSIÈRE

BREAD AND BUTTER PUDDING 9.95
MCCONNELL'S IRISH WHISKY CREAM

LEMON AND RASPBERRY SABLE 9.95

*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

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.