

The Cocktail Bar

SHARING
SNACKS
and
SIGNATURE
PLATES



SNACKS AND SHARING

SALTED COD 9.95
NDUJA CROQUETTES, LOVAGE EMULSION

SEASONAL BEETROOT HUMMUS ^{VA} 9.95
FENNEL FLATBREAD, RADISH,
WILD GARLIC SALSA VERDI

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

MERCHANT LOADED FRIES ^{VA} 9.95
SPICE BAG MIX, SMOKED CHEESE,
CRISPY ONIONS, CHILLI, HERB AIOLI

BOWL OF SPANISH GORDAL OLIVES 5.50

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

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 HOMEMADE BREAD

KOREAN STYLE BEEF 16.50
COYAGH FARM SHORT RIB, PICKLED
VEGETABLES, SMOKED TARAMASALATA

LISDERGAN PICANHA STEAK 25.95
CAFÉ DE PARIS BUTTER,
HAND-CUT CHIPS

BATTERED IRISH MONKFISH 15.50
ROAST GARLIC, LEMON AIOLI

CROQUE MADAME ON SOURDOUGH 17.50
SMOKED HAM HOCK, HEGARTY'S IRISH
CHEESE, FREE-RANGE EGG

**CHAR-GRILLED FREE RANGE
CHICKEN OPEN CLUB MELT** 17.50
ON SOURDOUGH, BASIL AIOLI

TRUFFLED MAC AND CHEESE 17.50
GARLIC SOURDOUGH, ROCKET

VA: CAN BE ADAPTED TO SUIT VEGAN
DIETARY REQUIREMENTS.

BURGERS

MERCHANT CRISPY
FRIED CHICKEN BURGER 18.50
RED CABBAGE SLAW, GOCHUJANG,
HONEY TRUFFLE

DOUBLE SMASH CHEESE BURGER 18.50
RED ONION AND CASHEW JAM,
TRIPLE CHEESE SAUCE

KATSU SWEET POTATO BURGER ^{VA} 18.50
RED PEPPER KETCHUP,
CELERIAC REMOULADE

SALADS AND SIDES

MERCHANT CAESAR SALAD 7.50 / 14.50
ADD CHICKEN 3.00 / 5.00

HERITAGE TOMATO ^{VA} 6.50 / 12.50
KALAMATA OLIVE SALAD,
RANCH DRESSING

PICKLED CUCUMBER ^{VA} 6.50 / 12.50
SPICED MANGO, AVOCADO,
SESAME OIL

MERCHANT LOADED FRIES ^{VA} 9.95
SPICE BAG MIX, SMOKED CHEESE,
CRISPY ONIONS, CHILLI, 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

SEASONAL ETON MESS 9.95

BREAD AND BUTTER PUDDING 9.95
MCCONNELL'S IRISH WHISKY CREAM

LEMON AND RASPBERRY TART 9.95

CAKE AND BUBBLES 9.95
CHOOSE FROM THREE DIFFERENT
SEASONAL AFTERNOON TEA PATISSERIES:
CITRUS AND PISTACHIO TARTLET
VALRHONA GUANAJA AND
PASSION FRUIT CRÉMEUX
DULCEY, BANANA AND PEANUT MOUSSE

ADD A GLASS OF CHAMPAGNE, 150ML
TAITTINGER BRUT RÉSERVE NV 18.95
FORGET BRIMONT 1ER CRU BRUT ROSÉ NV 18.95
RUINART BRUT NV 23.50

ADD A GLASS OF PROSECCO, 150ML
VALDO PROSECCO SPUMANTE ORIGINE 9.50
VALDO PROSECCO SPUMANTE ORIGINE ROSÉ 9.50

*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.