

# 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

To place your In Room Dining Order, please dial 0  
from your In Room phone

Please note, all In Room Dining breakfast orders  
will incur a **tray charge of £15.00**

In Room Dining  
Dishes below available from 11am - 10pm

02

SNACKS AND SHARING

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**Mac and cheese fritters 9.95**  
Truffle and Parmesan aioli

**Smoked red pepper hummus <sup>VA</sup> 9.95**  
Flatbread, hazelnut salsa verde

**Spiced crispy cauliflower <sup>VA</sup> 9.95**  
Pickled ginger, gochujang sauce

**Merchant Christmas loaded fries <sup>VA</sup> 9.95**  
Turkey, ham, stuffing and gravy with cranberry dressing

**Charcuterie for two 27.95**  
Cured meats, cheese selection, olives, pickles,  
chutney, stuffed pepper, crackers and toasted melba

## In Room Dining

Dishes below available from 11am - 10pm

03

### SIGNATURE PLATES

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**Soup of the day <sup>VA</sup> 9.95**

Please ask your server. Served with Merchant wheaten.

**Korean style beef 16.50**

Short rib, pickled vegetables, smoked garlic and sesame

**County Tyrone Hereford sirloin steak 35.00**

Café de Paris butter, Hand-cut chips

**Battered cod fillet 15.50**

Mixed leaves, tartare sauce

**Croque Madame on sourdough 17.50**

Smoked ham hock, Hegarty's Cheddar, free-range egg

**Roast turkey, glazed ham, sage stuffing  
open sandwich 17.50**

On sourdough, cranberry sauce

**Rigatoni pasta 17.50**

Roast winter squash, St Tola goat's cheese,  
toasted pine nuts

**Classic Waldorf salad <sup>VA</sup> 14.50**

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

Dishes below available from 11am - 10pm

04

### SIGNATURE PLATES

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**Merchant crispy fried chicken burger 18.50**

Red cabbage slaw, hot honey truffle

**Double smash cheese burger 18.50**

Red onion and cashew jam, triple cheese sauce

**Katsu sweet potato burger <sup>VA</sup> 18.50**

Red pepper ketchup, celeriac remoulade

**Margherita pizza 18.00**

**Spiced pepperoni pizza 19.00**

**Chicken sandwich 9.50**

Roast chicken with rocket and mayonnaise

**Ham sandwich 9.50**

Roast country ham with wholegrain mustard

**Egg sandwich 9.50**

Egg with cress and mayonnaise

**Smoked salmon sandwich 9.50**

Smoked salmon with cucumber and dill

### SIDES 6.50

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Hand cut chips | Seasonal vegetables |

Spring onion mash | Mixed leaf 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.

In Room Dining  
Dishes below available from 11am - 10pm

05

SOMETHING SWEET

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- 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
- Bread and butter pudding 9.95**  
McConnell's Irish whisky cream
- Lemon and raspberry meringue tart 9.95**
- Christmas pudding 9.95**  
Crème Anglaise, vanilla ice cream

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  
Hot drinks

06

COFFEE AND TEA SELECTION

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- 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 chamomile ..... 5.95
- Spiced citrus ..... 5.95
- Earl Grey blue flower ..... 5.95
- Green tea ginseng ..... 5.95

*For a more extensive tea list or to request  
a milk alternative, please ask your server*

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

## Children's Menu

Children's menu available from 11am - 10pm

07

### STARTERS 6.50

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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 12.00

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**Beef** - child's portion of Irish sirloin steak

**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 / seasonal vegetables / side salad*

### DESSERTS 6.50

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**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 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

Dishes below available from 10pm - 11am

08

### Soup of the day <sup>VA</sup> 9.95

Please ask your server. Served with Merchant wheaten

### Croque madame on sourdough 17.50

Smoked ham hock, Hegarty's Cheddar, free-range egg

### Merchant Caesar salad 14.50

*Add chicken 5.00*

### 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 <sup>V</sup> 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

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Small still water (250ml).....	3.50
Small sparkling water (250ml) .....	3.50
Large still water (750ml).....	6.00
Large sparkling water (750ml).....	6.00
Coke (200ml) .....	3.85
Diet coke (200ml) .....	3.85
Sprite (200ml).....	3.85
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

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#### THE DRINKS CABINET

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##### Spirits (35ml)

Absolut Vodka.....	6.20
Beefeater Gin .....	6.20
Havana Club 3 year old Rum .....	6.20
Bushmills Whiskey.....	6.25
Jack Daniels .....	6.20

##### Liqueurs (25ml)

Tia Maria .....	5.95
Cointreau.....	5.95
Baileys (35ml) .....	5.85

##### Bottled beer/cans

Tiger .....	5.85
Heineken.....	5.85
Birra Moretti .....	5.85
Guinness Draught (can) .....	6.10
Peroni Zero .....	5.30

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

## CHAMPAGNE

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### Taittinger Brut Réserve

**Bottle** 85.00 **Glass** 18.95

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** 85.00 **Glass** 18.95

Elegant salmon colour. Fine persistent bubbles. Very fresh nose. Large range of small red fruits including mulberry, raspberry and redcurrant. 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** 39.50 **Glass** 9.50

Straw yellow colour, joined with a fine perlage and a fruity taste are the distinguishing features of Valdo's Brut 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** <sup>(750ml)</sup> 39.50 **Glass** <sup>(250ml)</sup> 14.95 **Glass** <sup>(175ml)</sup> 11.50

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** <sup>(750ml)</sup> 38.50 **Glass** <sup>(250ml)</sup> 14.50 **Glass** <sup>(175ml)</sup> 11.25

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** <sup>(750ml)</sup> 39.75 **Glass** <sup>(250ml)</sup> 15.95 **Glass** <sup>(175ml)</sup> 11.95

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.

### Pinot Noir: Paparuda (Romania)

**Bottle** <sup>(750ml)</sup> 38.50 **Glass** <sup>(250ml)</sup> 14.50 **Glass** <sup>(175ml)</sup> 11.25

Pinot Noir, pure and simple. Clean, ripe, redcurrant aromas with generous red fruit flavours. Very moreish.

### Cabernet Sauvignon: Woodstock (Australia)

**Bottle** <sup>(750ml)</sup> 38.50 **Glass** <sup>(250ml)</sup> 14.50 **Glass** <sup>(175ml)</sup> 11.25

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

## WHITE WINE

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

***Bottle (750ml) 38.50 Glass (250ml) 14.50 Glass (175ml) 11.25***

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

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

***Bottle (750ml) 39.75 Glass (250ml) 15.95 Glass (175ml) 11.95***

Lively grapefruit and passion fruit aroma. Explodes with vibrant fruit flavours on the palate and long citrus finish.

### **Old World Sauvignon Blanc: Ribera del Segura (*Spain*)**

***Bottle (750ml) 38.50 Glass (250ml) 14.50 Glass (175ml) 11.25***

Modern style with hints of tropical fruit flowers, and some notes of dried fruit.

### **Chardonnay: Paparuda (*Romania*)**

***Bottle (750ml) 38.50 Glass (250ml) 14.50 Glass (175ml) 11.25***

A soft, fruity and distinctive Chardonnay with good fruit and attractive freshness.

## ROSÉ WINE

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### **Borsao Garnacha, Rosé: Campo de Borja (*Spain*)**

***Bottle (750ml) 38.50 Glass (250ml) 14.50 Glass (175ml) 11.25***

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*



