



STARTERS

SOURDOUGH

Glenilen farmhouse butter
(1a, 7 vg)

STICKY KOREAN WINGS

Hothoneyranchdip,sesame
(1a, 3, 6, 7, 10, 11, 12 gfa)

GAMBAS

*Nduja butter sauce, parsley, lemon,
toasted sourdough*
(1a, 2, 7, 12)

GUINNESS SMOKED SALMON

Potato hash, crème fraîche, pickles
(1c, 3, 4, 7, 12)

NASHVILLE CORN RIBS

Lime aioli
(10, 12 gf v)

HAM HOCK CROQUETTES

*Smoked Gubbeen cheese, whole grain mustard,
crispy kale*
(1a, 3, 7, 10, 12)

SIDES

FRIES, AIOLI (3, 7, 10, 12) (GF, VG)

€6

BACON PARMESAN FRIES (3, 7, 10, 12) (GF)

€7

ROAST CARROTS, HOT HONEY RANCH
(3, 7, 10, 12) (GF, VG)

€7

CHAMP POTATO (7) (GF, VG)

€7

MIXED LEAVES, HOUSE DRESSING
(10, 12) (GF, V)

€6

THE MAIN EVENT

€7

BEER BATTERED HADDOCK

Fries, peas, tartare sauce, curry sauce
(1a, 1c, 3, 4, 7, 10, 12)

€23

€15

DOUBLE BURGER

Cheddar, onion, pickles, burger sauce, fries
(1a, 3, 7, 10, 12 gfa)

€22

€16

BEEF & GUINNESS PITHIVIER

*Roast carrot, champ potato,
smoked bone marrow gravy*
(1a, 1c, 3, 7, 9, 10, 12)

€29

€15

BUTCHER'S CUT OF THE DAY (Market Price)

Onion rings, pepper sauce, fries

(1a, 3, 7, 10, 12 gfa)

€11

HALF ROAST CHICKEN

*charred corn, Bulgharwheat, padron pepper,
chicken sauce*
(1d, 7, 9, 12)

€27

€15

TRUFFLE RISOTTO (GF, VG)

*King oyster mushroom, pickled shimeji,
parmesan*
(7, 9, 12 gf v)

€22

SUPERFOOD SALAD (V)

*Mixed grains, charred broccoli, cajun sweet
potato, slaw, rocket, crushed almonds*
(1a, 6, 8a, 10, 11, 12 v)

€17

HERB CRUSTED COD

*White bean cassoulet, morteau sausage,
Jerusalem artichoke, parsley oil*
(1a, 4, 7, 10, 12)

€29

BAR BITES

OLIVES

Garlic, rosemary
(gf v)

€8

SMOKED ALMONDS

(8a gf v)

€6

CELERIAC SOUP

*Roast chestnuts, crispy sprout
leaves, brown butter, focaccia*
(1a, 7, 8c, 9, 12 vg)

€9

SAGE AND ONION SCOTCH EGG

Brown sauce
(1a, 3, 7, 10, 12)

€10

GUACAMOLE & PICO DE GALLO

Served with warm tortilla chips
(gf v)

€13

ALLERGENS: (1a) Wheat, (1b) Rye, (1c) Barley, (1d) Bulgur, (2) Crustacean, (3) Egg, (4) Fish, (5) Peanuts, (6) Soya, (7) Milk, (8a) Almonds, (8b) Walnuts, (8c) Chestnuts, (8d) Pine Nuts, (8e) Pecans, (8f) Hazelnuts, (8g) Pistachios, (8h) Cashews, (9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphur Dioxide, (13) Lupin, (14) Molluscs.

(GF) Gluten free, (GFA) Gluten free adaptable, (V) Vegan, (VG) Vegetarian.

ALL MEAT USED ON SITE IS OF IRISH ORIGIN.

100% OF TIPS ARE RECEIVED BY STAFF.

12.5% SERVICE CHARGE FOR TABLES OF 6 OR MORE.



THE
MERCANTILE

