



## STARTERS

SOURDOUGH <i>Glenilen farmhouse butter</i> 1a, 7 vg	€7
STICKY KOREAN WINGS <i>Hothoney ranch dip, sesame</i> 1a, 3, 6, 7, 10, 11, 12 gfa	€15
GAMBAS <i>Nduja butter sauce, parsley, lemon, toasted sourdough</i> 1a, 2, 7, 12	€16
GUINNESS SMOKED SALMON <i>Potato hash, crème fraîche, pickles</i> 1c, 3, 4, 7, 12	€15
NASHVILLE CORN RIBS <i>Lime aioli</i> 10, 12 gf v	€11
HAM HOCK CROQUETTES <i>Smoked Gubbeen cheese, whole grain mustard, crispy kale</i> 1a, 3, 7, 10, 12	€15

## 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

BEER BATTERED HADDOCK <i>Fries, peas, tartare sauce, curry sauce</i> 1a, 1c, 3, 4, 7, 10, 12	€23
DOUBLE BURGER <i>Cheddar, onion, pickles, burger sauce, fries</i> 1a, 3, 7, 10, 12 gfa	€22
BEEF & GUINNESS PITHIVIER <i>Roast carrot, champ potato, smoked bone marrow gravy</i> 1a, 1c, 3, 7, 9, 10, 12	€29
BUTCHER'S CUT OF THE DAY (Market Price) <i>Onion rings, pepper sauce, fries</i> 1a, 3, 7, 10, 12 gfa	
HALF ROAST CHICKEN <i>charred corn, Bulghar wheat, padron pepper, chicken sauce</i> 1d, 7, 9, 12	€27
TRUFFLE RISOTTO (GF, VG) <i>King oyster mushroom, pickled shimeji, parmesan</i> 7, 9, 12 gf v	€22
SUPERFOOD SALAD (V) <i>Mixed grains, charred broccoli, cajun sweet potato, slaw, rocket, crushed almonds</i> 1a, 6, 8a, 10, 11, 12 v	€17
HERB CRUSTED COD <i>White bean cassoulet, morteau sausage, Jerusalem artichoke, parsley oil</i> 1a, 4, 7, 10, 12	€29

## BAR BITES

OLIVES <i>Garlic, rosemary</i> gf v	€8
SMOKED ALMONDS <i>8a gf v</i>	€6
CELERIAC SOUP <i>Roast chestnuts, crispy sprout leaves, brown butter, focaccia</i> 1a, 7, 8c, 9, 12 vg	€9
SAGE AND ONION SCOTCH EGG <i>Brown sauce</i> 1a, 3, 7, 10, 12	€10
GUACAMOLE & PICO DE GALLO <i>Served with warm tortilla chips</i> gf v	€13

**ALLERGENS:** (1a) Wheat, (1b) Rye, (1c) Barley, (1d) Bulgar, (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

HOTEL **№ 28** BAR  
DAME STREET

