



# THE MERCHANTS ARCH GROUP MENUS

48-49 Wellington Quay, Temple Bar,  
Dublin, D02 EY65

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# GENERAL INFORMATION

This brochure features our Group Packages for 2024 and all the information you need to successfully book your group for lunch or dinner with us.

The Merchants Arch is located in front of the historical Ha'Penny Bridge with direct access to Temple Bar square. Right in the heart of the city, Click the link below for more details.

The Merchant's Arch is an ideal place to stop by for a meal in the middle of a tour day or relax at the end of a long day walking around town.

We offer live music in our bar every day. We also regularly provide live entertainment in our first-floor restaurant. Groups are accommodated according to availability of seating, either in the bar or the restaurant.

Our restaurant can accommodate 150 people comfortably sitting and thus larger groups are most often accommodated in this area. Click the link below to take a virtual tour of the Merchants Arch.

Please take your time reading the terms and conditions for group bookings before choosing a menu that suits your group.

Should you wish to book a group with us or just request further information please contact us by:

**Email** - [info@merchantsarch.ie](mailto:info@merchantsarch.ie)

or

**Phone** - 086 140 8159 | (01) 607 4010

[Virtual Tour](#)

[H'appeney Bridge](#)

# TERMS & CONDITIONS

## GROUP SIZES

Group menus are only available for groups of 20 or more people. Groups with less than 20 people will be considered on an ad-hoc basis considering availability and menu requested. Groups with less than 20 people will be advised to choose from the A la Carte menu.

## PAYMENT

In order to book a group menu **FULL PRE-PAYMENT WILL BE REQUESTED.**

Payments can be made by credit card over the phone or by bank transfer. Once the details for the booking are finalized, namely, date, time, menu and number of people, an invoice will be sent to you with the total amount due.

This amount should be **FULLY PAID UP 1 WEEK PRIOR TO THE BOOKED DATE.** This is required in order to secure the booking and should payment fail to arrive on a timely manner

The Merchant's Arch reserves the right to cancel the booking if necessary. For large groups of 60 or more people during high season, such as St. Patrick's week, Christmas and New year, a reservation deposit could be requested in order to secure the booking. This will be evaluated on an ad-hoc basis and communicated accordingly.

## CANCELATION & REFUNDS

Cancellations with less than 1 week in advance will be charged 100% and won't be refunded if already paid. This applies for total cancellations and reduction in numbers. Cancellations and/or reductions in numbers will be refunded if informed with more than 1 week in advance. Please note that office hours apply, thus cancellations arriving on at night or during the weekend, will be considered as arriving in the next working day. Alterations for addition of clients to the group with less than 1 week in advance will be accepted on an ad-hoc basis, pending space availability and payment of the extra clients.

We run a 15-minute grace period on all bookings and if this time is exceeded, we reserve the right to cancel a reservation.

## MENU ALTERATIONS, VAT & GRATUITY

Set menus cannot be altered or combined. One group must choose one menu.

The price of each menu is inclusive of VAT. Any tips the clients and/or tour guide wish to give to the staff on the day is left to their discretion.

# ALLERGENS & FOOD RESTRICTIONS

All our group menus that will follow provide all information on the allergens that are present in each dish. (They are indicated within brackets). Please refer to the below coding for information. In case you need any further information please contact us.

## OUR LISTINGS

- 1: Gluten
- (1A: Wheat 1B: Rye 1C: Barley 1D: Oats)
- 2: Crustaceans
- 3: Eggs
- 4: Fish
- 5: Peanuts
- 6: Soybeans
- 7: Milk
- 8: Nuts
- (8A: Almonds 8B: Hazelnuts 8C: Walnuts 8D: Cashews
- 8E: Pecan nuts 8F: Brazil nuts 8G: Pistachio 8H: Macadamia)
- 9: Celery
- 10: Mustard
- 11: Sesame Seeds
- 12: Sulphites
- 13: Lupin
- 14: Molluscs
- VT: Vegetarians
- V: Vegan

### CUSTOMER NOTICE

Dietary Restrictions:

- We are unable to cater for food allergies or intolerances on the day of the group booking.
- Please ensure that our kitchen is informed in advance of any specific dietary requirements.

### Please Note:

Dishes not including gluten as an allergen are cooked using ingredients that don't contain gluten. However, all dishes are cooked in an environment that contains gluten, and possible cross-contamination should be taken into account when choosing these items.

All beef and lamb used by us is of Irish origin.

Here at Merchants Arch we aim to be as accommodating as possible when it comes to food restrictions and allergies. When booking for large groups it's important to communicate dietary requirements at least 48h prior to the booking to allow us to cater appropriately for your group.

All group menus include a silent Vegetarian, Gluten Free and Lactose Free option:

## — ■ DRINKS & EXTRAS ■ —

### Suitable For Groups

**BREAD BASKETS €4**  
(SERVES 4 PEOPLE) (1,1A,3,7,12,VT)

**TEA / COFFEE €3**  
(PER PERSON)

**PINTS OF CORDIAL €3**  
ORANGE, LIME OR BLACKCURRANT (568ML)

**FULL DRINKS MENU AVAILABLE ON REQUEST**

## — ■ SPECIAL GROUP PLATTERS ■ —

**ALL PLATTERS €85 (EACH PLATTER SERVES 8 TO 10 PEOPLE)**

### ASSORTED SNACKS PLATTER

CHICKEN GOUJONS, MOZZARELLA STICKS, CHIPS, BREADED MUSHROOMS, CHICKEN WINGS AND COCKTAIL SAUSAGES (1A,3,6,7,9,12)

### VEGETARIAN PLATTER

GARLIC CHEESE BITES, VEGETABLE SAMOSA, VEGETABLE SPRING ROLLS AND BREADED MUSHROOMS.  
(1,1A,1C,3,6,7,9,11,12)

### SLIDERS PLATTER

BLUE CHEESE BURGER, BACON & CHEESE BURGER & CAJUN CHICKEN BURGER  
(1A,3,6,7,9,10)

### SANDWICH PLATTER

AVAILABLE UPON REQUEST  
(1,1A,7,9,10,12)

### DESSERT PLATTER

AVAILABLE UPON REQUEST  
(1,1A,3,6,7,12)

**BESPOKE PLATTER OPTIONS ARE AVAILABLE ON REQUEST.**

(CONTACT OUR TEAM FOR A QUOTE)

## — " VEGETARIAN OPTIONS " —

### Starters

#### VEGETABLE SOUP

SERVED WITH HOMEMADE BROWN BREAD / GLUTEN FREE OPTION AVAILABLE.  
(1,1A,3 7,9,10)

### Main Courses

#### VEGETABLE LASAGNA

BROCCOLI, PEPPERS, ONIONS, TOMATOES AND SPINACH LASAGNE TOPPED WITH BECHAMEL SAUCE & MOZZARELLA CHEESE SERVED WITH HOMEMADE FRIES AND SALAD.  
(1A 3 7 9)

## — " VEGAN OPTIONS " —

### Starters

#### VEGETABLE SOUP

(1,3,9,10)

### Main Courses

#### VEGAN PASTA

LINGUINI PASTA WITH CHERRY TOMATOES, COURGETTES, RED ONIONS AND SPINACH IN A GARLIC INFUSED OIL  
(1A,V)

— **“ GLUTEN FREE OPTIONS ”** —

Starters

**VEGETABLE SOUP**

SERVED WITH HOMEMADE GLUTEN-FREE BREAD  
(1,3,7,9)

Main Courses

**PAN FRIED CHICKEN BREAST**

SERVED WITH MASH AND FRESH MARKET VEGETABLES  
(1,1A,7,VT)

Dessert

**FRUIT SALAD**

ICING SUGAR  
(7)

**LEMON SORBET**

(7)

— **“ LACTOSE FREE OPTIONS ”** —

Starters

**VEGETABLE SOUP**

SERVED WITH HOMEMADE GLUTEN-FREE BREAD  
(1,3,9)

Main Courses

**PAN FRIED CHICKEN BREAST**

SERVED WITH CHIPS AND FRESH MARKET VEGETABLES  
(1,1A,9,10)

Dessert

**FRUIT SALAD**



— **“ MENU 1 ”** —

€22.95

— 2 Course Menu —

Main Courses

**GOUJONS OF COD**  
WITH CHIPS AND TARTAR SAUCE  
(4,9,12,13,VT)

**4 OZ CHEESEBURGER & CHIPS**  
4OZ CHEESEBURGER WITH LETTUCE AND TOMATO, SERVED WITH CHIPS  
(1A,3,7,12)

Desserts

**CHOCOLATE PROFITEROLES**  
CHOUX PASTRY STUFFED WITH CREAM AND TOPPED WITH CHOCOLATE SAUCE  
(1A,7)

— ■ MENU 2 ■ —

€24.95

— 3 Course Menu —

Starters

**SOUP OF THE DAY**

SERVED WITH HOMEMADE BROWN BREAD  
(1,1A,3,7,9,10)

**CAESAR SALAD**

COS LETTUCE MIXED WITH GARLIC CROUTONS DICED BACON AND TOPPED WITH OUR HOMEMADE CAESAR DRESSING  
(1A,3,4,6,7,10,12)

Main Courses

**MEDALLIONS OF BACON**

SERVED WITH CREAMY MASH POTATOES, CABBAGE & PARSLEY SAUCE.  
(1A,7)

**4 OZ CHEESEBURGER & CHIPS**

4OZ CHEESEBURGER WITH LETTUCE AND TOMATO, SERVED WITH CHIPS  
(1A 3 7 12)

Dessert

**CHOCOLATE PROFITEROLES**

CHOUX PASTRY STUFFED WITH CREAM AND TOPPED WITH CHOCOLATE SAUCE  
(1A 7)

— ■ MENU 3 ■ —

€26.95

— 3 Course Menu —

Starters

**SOUP OF THE DAY**

SERVED WITH HOMEMADE BROWN BREAD  
(1,1A,3,7,9,10)

**DEEP FRIED BRIE**

SERVED WITH SALAD & CRANBERRY SAUCE  
(1A,3,10,12,VT)

Main Courses

**BANGERS & MASH**

LEEK & HERB SAUSAGES, SERVED ON A BED OF MASH WITH CARAMELISED ONIONS AND GRAVY  
(1A, 6,7,9,10,12)

**CAJUN CHICKEN BURGER**

BRIOCHE BUN WITH CHEESE, LETTUCE, TOMATO, ONION AND CAJUN SAUCE, SERVED WITH FRIES  
(1A, 3,4,6,7,10,12)

Desserts

**WARM APPLE CRUMBLE**

SERVED WITH ICE CREAM  
(1A,3,6,12)

— **“ MENU 4 ”** —

€27.95

— 3 Course Menu —

Starters

**SOUP OF THE DAY**

SERVED WITH HOMEMADE BROWN BREAD.  
(1,1A,3,7,9,10)

**CAESAR SALAD**

COS LETTUCE MIXED WITH GARLIC CROUTONS DICED BACON AND TOPPED WITH OUR HOMEMADE CAESAR DRESSING  
(1A,3,4,6,7,10,12)

Main Courses

**LOIN OF BACON**

SERVED WITH BUTTERY MASH, TWICE COOKED SAVOY CABBAGE AND PARSLEY SAUCE.  
(1A,7)

**CHICKEN BREAST**

STUFFED WITH POTATO & SPRING ONION, SERVED WITH FRESH MARKET VEGETABLES AND GRAVY  
(1A,3,4,6,7,12)

Desserts

**CHOCOLATE FUDGE CAKE**

SERVED WITH ICE CREAM  
(1A,3,6,7)

— **“ MENU 5 ”** —

€29.95

— 3 Course Menu —

Starters

**WARM CAJUN CHICKEN CAESAR SALAD**

COS LETTUCE TOSSED WITH GARLIC CROUTONS AND FINELY DICED BACON WITH HOMEMADE DRESSING  
(1A,3,4,6 7,10,12)

**SMOKED SALMON**

SERVED WITH BROWN BREAD AND MIXED LEAVES WITH LEMON DRESSING  
(1A,4,7,12)

Main Courses

**MERCHANTS SEAFOOD PIE**

SMOKED SALMON, SMOKED & UNSMOKED WHITE FISH IN A WHITE CREAMY SAUCE, TOPPED WITH MASH AND  
SERVED WITH VEGETABLES  
(1A,1C,3,4,6,7,10,12)

**PAN FRIED CHICKEN BREAST**

SERVED WITH MASH, FRESH MARKET VEGETABLES AND MUSHROOM TARRAGON CREAM SAUCE.  
(1A,7,12)

Desserts

**WARM APPLE CRUMBLE**

SERVED WITH ICE CREAM  
(1A,3,6,12)

— ■ MENU 6 ■ —

€31.95

— 3 Courses —

Starters

**SOUP OF THE DAY**

SERVED WITH HOMEMADE BROWN BREAD  
(1,1A,3,7,9,10)

**MUSHROOM VOL-AU-VENT**

PUFF PASTRY FILLED MUSHROOM AND CREAM SAUCE TOPPED WITH SPRING ONIONS  
(1A,6,7,9,12)

Main Courses

**STUFFED BREAST OF CHICKEN**

PAN FRIED CHICKEN STUFFED WITH RED PEPPERS AND SAGE. SERVED WITH CHIPS, SALAD AND HOMEMADE GRAVY.  
(1A,6,7,9,12)

**SHEPHERD'S PIE**

SERVED WITH FRESH MARKET VEGETABLES  
(1A,1C,6,7,9)

**BEER BATTERED FRESH COD**

SERVED WITH CHIPS, MUSHY PEAS AND TARTAR SAUCE  
(1A,1C,3,4,6,7,10,12)

Desserts

**WARM APPLE CRUMBLE**

SERVED WITH ICE CREAM  
(1A,3,6,12)

**STICKY TOFFEE PUDDING**

SERVED WITH CREAM  
(1A,7)

## — ■ MENU 7 ■ —

€42.95

### 3 Course Menu

#### Starters

##### SOUP OF THE DAY

SERVED WITH HOMEMADE BROWN BREAD  
(1,1A,3,7,9,10)

##### CHICKEN VOL-AU-VENT

PUFF PASTRY FILLED WITH CHICKEN, MUSHROOM AND CREAM SAUCE, SERVED ON A BED OF MIXED LEAVES  
(1A,7,12)

##### SMOKED SALMON

SERVED ON HOMEMADE BROWN BREAD WITH MIXED LEAVES AND LEMON DRESSING  
(1A,4,7,12)

#### Main Courses

##### BEEF & GUINNESS PIE

BRAISED BEEF SLOW COOKED WITH GUINNESS, SERVED WITH MASH AND VEGETABLES  
(1A,1C,6,7,9,12)

##### IRISH STEW

SLOW COOKED IRISH LAMB WITH ROOT VEGETABLES SERVED WITH HOMEMADE BROWN BREAD  
(1A,1C,6,7,9)

##### GRILLED DARNE OF SALMON

TOPPED WITH HOLLANDAISE SAUCE, SERVED WITH MASH AND MARKET VEGETABLES  
(3,4,7,12)

#### Desserts

##### CHOCOLATE FONDANT

SERVED WITH ICE CREAM  
(1A,3,6,7)

##### WARM APPLE CRUMBLE

SERVED WITH ICE CREAM  
(1A,3,6,12)

## — ■ MENU 8 ■ —

€46.95

3 Courses

### Starters

#### SOUP OF THE DAY

SERVED WITH HOMEMADE BROWN BREAD  
(1,1A,3,7,9,10)

#### BLACK PUDDING & BEETROOT SALAD

SERVED ON A BED OF MIXED LEAVES WITH MANGO & CHILLI DRESSING  
(4,10,12)

#### DEEP FRIED BRIE SALAD

SERVED WITH CARAMELIZED RED ONIONS, ROCKET AND TOMATOES  
(1A,3,10,12,VT)

### Main Courses

#### BEEF & GUINNESS PIE

BRAISED BEEF SLOW COOKED WITH GUINNESS, SERVED WITH MASH AND MARKET VEGETABLES  
(1A,6,7,9)

#### PAN FRIED CHICKEN SUPREME

SERVED ON A BED OF MASH WITH ROASTED VEGETABLES AND RED WINE SAUCE  
(1A,6,7,9)

#### GRILLED HAKE FILLET

SERVED ON A BED ON MASH WITH MARKET VEGETABLES AND LEMON SAUCE  
(4,7)

### Desserts

#### STRAWBERRY AND KIWI PAVLOVA

SERVED WITH ICE CREAM  
(1,3,7,VT)

#### WARM APPLE CRUMBLE

SERVED WITH ICE CREAM  
(1A,3,6,12)



— **“ MENU 9 ”** —

€57.95

— 3 Course Menu —

Starters

**SOUP OF THE DAY**

SERVED WITH HOMEMADE BROWN BREAD  
(1,1A,3,7,9,10)

**PRAWN COCKTAIL**

WITH MARIE ROSE SAUCE AND LETTUCE, SERVED WITH MIXED LEAVES AND LEMON WEDGE  
(1A,1C,2,3,4,6,10,12)

**DEEP FRIED BRIE**

SERVED WITH CRANBERRY SAUCE AND MIXED LEAVES  
(1A,3,10,12)

Main Courses

**LAMB SHANK**

WITH CREAMY MASH AND RICH HOMEMADE GRAVY  
(1A,6,7,9)

**TURKEY & HAM**

SERVED WITH MASH AND VEGETABLES, POTATO CROQUETTES, CRANBERRY SAUCE AND HOMEMADE GRAVY  
(1A,1C, 4,6,7,9,12)

**SALMON DARNE**

SERVED WITH CREAMY MASH, FRESH MARKET VEGETABLES AND LEMON SAUCE  
(4,7)

Desserts

**LIME & MANGO CHEESECAKE**

SERVED WITH FRESH CREAM  
(1A,6,7)

**WARM APPLE CRUMBLE**

SERVED WITH ICE CREAM.  
(1A,3,6,12)

— ■ MENU 10 ■ —

€62.95

3 Course Menu

Starters

**SOUP OF THE DAY**

SERVED WITH HOMEMADE BROWN BREAD  
(1,1A,3,7,9,10)

**PAN FRIED PRAWNS**

PAN FRIED PRAWNS TOSSED IN GARLIC, DRIZZLED WITH HARISSA DRESSING, SERVED ON A BED OF LEAVES WITH MANGO AND CHILI DRESSING  
(2,12)

**SMOKED SALMON**

SERVED ON HOMEMADE BROWN BREAD WITH MIXED LEAVES AND LEMON DRESSING  
(1A,4,7,12)

Main Courses

**ROAST RIB OF BEEF**

SERVED WITH MASH POTATOES, MARKET VEGETABLES AND HOMEMADE GRAVY  
(1A,6,7,9)

**PAN FRIED BREAST OF CHICKEN**

SERVED ON A BED OF MASH POTATO WITH FRESH LOCAL MARKET VEGETABLES, MUSHROOMS AND SHALLOTS IN A RED WINE SAUCE.  
(1A,7,12)

**PAN FRIED FRESH SALMON**

SERVED ON A BED OF GREENS WITH HOLLANDAISE SAUCE  
(1A,4,7,12)

Desserts

**WARM APPLE CRUMBLE**

SERVED HOT WITH FRESH CREAM  
(1A,3,6,12)

**BANOFFEE PIE**

SERVED WITH ICE CREAM  
(1A,3,6,7)