THE MERCHANTS ARCH GROUP MENUS 2027

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

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GENERAL INFORMATION

This brochure features our Group Menus for 2027, and all the requirements you need to book your groups for lunch or dinner with us.

The Merchants Arch is located beside the historical Ha'Penny Bridge.
Check out the link at the bottom of the page for more details.

The Merchant's Arch combines traditional Irish hospitality with a lively atmosphere at the heart of Temple Bar. Our menu offers hearty Irish favorites alongside classic pub dishes, perfect for both groups and casual diners. Every day, the bar comes alive with live music, offering guests an authentic taste of Dublin's best pub culture.

The building was once home to Dublin's Merchant Guild, dating back to 1821, and today it continues to welcome people through its historic doors.

Our restaurant can accommodate up to 140 people, and we cater for large and small groups.

All of our terms & conditions are listed below.

Virtual Tour

Google Maps

If you would like to book a group with us or require further information, please contact us :

Email - info@merchantsarch.ie
or
Phone - 00353-1-607-4010

TERMS & CONDITIONS

GROUP SIZES

Group menus are only available for groups of 20 or more.

PAYMENT

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

Payments can be made by credit card over the phone, by bank transfer or by payment link.
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 on certain occasions.

The Merchant's Arch reserves the right to cancel the booking if necessary.
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. Cancellations and/or reductions in numbers will be refunded if informed with more than 1 week in advance. Please note that office hours apply, Monday-Friday 9am-5pm, thus cancellations arriving at night or during the weekend will be considered as arriving in the next working day. Alterations for the 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.

Merchant's Arch is required by law under the Payment of Wages Act 1991, as amended, to distribute to our employees any tips or gratuities received by us by electronic or cash means, and we are committed to our obligations under this referenced legislation and the associated SI 545 of 2022 Payment of Wages Act 1991 (Display of Notices) Regulations 2022.

We do not add a service charge to your bill.

100% of all tips, gratuities and service charges received are fully distributed to staff in line with the Payment of Wages (Tips and Gratuities) Amendment Act 2022.

All cash and card tips are distributed equally among all staff daily.

ALLERGENS & FOOD INTOLERANCES

All our group menus 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/Dairy
- 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 €4.95
(SERVES 4 PEOPLE)
(1,1A,7,12,VT)

BLACK TEA / FILTER COFFEE €4
(PER PERSON)

PINTS OF CORDIAL €4
ORANGE, BLACKCURRANT & LIME (568ML)
(12)

FULL DRINKS MENU AVAILABLE ON REQUEST

GROUP PLATTERS - €90
ALL PLATTERS (EACH PLATTER SERVES 8 –10 PEOPLE)

ASSORTED SNACKS PLATTER
CHICKEN GOUJONS, MOZZARELLA STICKS, CHIPS, BREADED MUSHROOMS, CHICKEN WINGS AND COCKTAIL SAUSAGES (1,1A,3,6,7,9,10,12)

VEGETARIAN PLATTER
GARLIC CHEESE BITES, VEGETABLE SAMOSA, VEGETABLE SPRING ROLLS AND BREADED MUSHROOMS
(1,1A,1C,3,6,7,9,10,11,12,VT)

SLIDERS PLATTER
BLUE CHEESE BURGER, BACON & CHEESE BURGER
& CAJUN CHICKEN BURGER
(1,1A,3,6,7,9,10,12)

DESSERT PLATTER
(AVAILABLE ON REQUEST)
(1,1A,3,7,8,12)

SANDWICH PLATTER
(AVAILABLE ON REQUEST)
(1,1A,3,4,7,9,10,12)

BESPOKE PLATTER OPTIONS ARE AVAILABLE ON REQUEST
(CONTACT OUR TEAM FOR A QUOTE)

VEGETARIAN OPTIONS

STARTER

VEGETABLE SOUP
SERVED WITH HOMEMADE BROWN BREAD
(GLUTEN-FREE OPTION AVAILABLE)
(1,1A,9,10,VT)

MAIN COURSE

VEGETABLE LASAGNA
BROCCOLI, PEPPERS, ONIONS, TOMATOES, AND SPINACH
TOPPED WITH BECHAMEL SAUCE & MOZZARELLA CHEESE,
SERVED WITH HOMEMADE FRIES AND SALAD
(1,1A,7,9,10,12,VT)

FALAFEL SALAD
SERVED WITH MIXED LEAVES, RED ONIONS, TOMATOES
AND DRIZZLE OF OLIVE OIL (12, VT,V)

VEGAN OPTIONS

STARTERS

VEGETABLE SOUP
SERVED WITH GLUTEN FREE BROWN BREAD
(9,10,V)

MAIN COURSE

FALAFEL SALAD
SERVED WITH MIXED LEAVES, TOMATOES, RED ONION AND DRIZZLE
OF OLIVE OIL
(12 VT,V)

GLUTEN-FREE OPTIONS

3 COURSE MENU

STARTER

VEGETABLE SOUP
SERVED WITH HOMEMADE GLUTEN-FREE BREAD
(9,10,VT,V)

MAIN COURSE

PAN-FRIED CHICKEN BREAST
SERVED WITH MASH AND FRESH MARKET VEGETABLES
(7,)

DESSERT

FRUIT SALAD

LEMON SORBET

SUGAR-FREE ICE CREAM

LACTOSE-FREE OPTIONS

3 COURSE MENU

STARTER

VEGETABLE SOUP
SERVED WITH HOMEMADE GLUTEN-FREE BREAD
(9,VT,V)

MAIN COURSE

PAN-FRIED CHICKEN BREAST
SERVED WITH CHIPS AND FRESH MARKET VEGETABLES
(9,10)

OR

FALAFEL SALAD
SERVED WITH MIXED LEAVES, TOMATOES, RED ONIONS AND DRIZZLE OF OLIVE OIL
(12 VT,V)

DESSERT

FRUIT SALAD
LEMON SORBET

MENU 1

2 COURSE MENU **€28.00** | 3 COURSE MENU **€30.95**

STARTERS

SOUP OF THE DAY
SERVED WITH HOMEMADE BROWN BREAD
(1,1A,7,9,10,12)

MUSHROOM VOL-AU-VENT
PUFF PASTRY FILLED WITH MUSHROOMS & CREAM SAUCE TOPPED WITH SPRING ONIONS
(1A,6,7,9,12)

MAIN COURSES

BACON & CABBAGE
MEDALLIONS OF BACON SERVED WITH MASHED POTATO, SAVOY CABBAGE & PARSLEY SAUCE
(1,1A,7,12)

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

WARM CAJUN CHICKEN CAESAR SALAD
SERVED WITH BACON, COS LETTUCE, CROUTONS & HOMEMADE CAESAR DRESSING
(1,1A,1C,3,4,7,10,12)

DESSERT

HOMEMADE CARROT CAKE
SERVED WITH FRESH CREAM
(1,1A,3,7,8,12)

SELECTION OF ICE CREAM
VANILLA, CHOCOLATE & STRAWBERRY
(7)

MENU 2

2 COURSE MENU **€29.00** | 3 COURSE MENU **€33.95**

STARTERS

SOUP OF THE DAY
SERVED WITH HOMEMADE BROWN BREAD
(1,1A,7,9,10,12)

GREEK SALAD
MIXED LEAVES WITH FETA CHEESE, TOMATOES, GREEN OLIVES,
& RED ONION WITH DRIZZLE OF OLIVE OIL
(7,VT)

MAIN COURSES

MERCHANT'S SEAFOOD PIE
SMOKED SALMON, SMOKED & UNSMOKED WHITE FISH IN A WHITE CREAMY
SAUCE, TOPPED WITH MASHED POTATOES & SERVED WITH MARKET VEGETABLES
(1,1A,1C,4,7,10,12)

4OZ CHEESE BURGER
SERVED WITH LETTUCE, TOMATO & HOMEMADE CHIPS
(1,1A,3,4,7,12)

WARM CAJUN CHICKEN CAESAR SALAD
SERVED WITH BACON, COS LETTUCE, CROUTONS
& HOMEMADE CAESAR DRESSING
(1,1A,3,4,7,10,12)

DESSERT

CHOCOLATE PROFITEROLES
CHOUX PASTRY STUFFED WITH CREAM & TOPPED WITH CHOCOLATE SAUCE
(1A,3,7)

SELECTION OF ICE CREAM
VANILLA, CHOCOLATE & STRAWBERRY
(7)

MENU 3

2 COURSE MENU **€30.00** | 3 COURSE MENU **€35.95**

STARTERS

SOUP OF THE DAY
SERVED WITH HOMEMADE BROWN BREAD
(1,1A,7,9,10,12)

FISHCAKE
SALMON, HADDOCK, FLUFFY MASHED POTATOES, CRISPY BREADCRUMBS WITH SPRING ONION. SERVED WITH A CHILLI MAYO & LEMON GRANISH
(1,1A,3,4,7,9,10)

MAIN COURSES

BEEF & GUINNESS PIE
BRAISED BEEF SLOW-COOKED WITH GUINNESS, SERVED WITH MASH AND VEGETABLES
(1,1A,6,7,9,10,12)

BEER-BATTERED FRESH COD
SERVED WITH CHIPS AND TARTAR SAUCE
(1,1A,4,9,12,13,VT)

WARM CAJUN CHICKEN CAESAR SALAD
SERVED WITH BACON AND COS LETTUCE AND CROUTONS AND HOMEMADE CAESAR DRESSING
(1,1A,1C,3,4,6,7,10,12)

DESSERT

WARM APPLE CRUMBLE
SERVED WITH ICE CREAM
(1,1A,3,7,8,12)

SELECTION OF ICE HOMEMADE CARROT CAKE
SERVED WITH FRESH CREAM
(1,1A,3,7,8,12)

MENU 4

2 COURSE MENU **€33.95** | 3 COURSE MENU **€39.95**

STARTERS

SOUP OF THE DAY
SERVED WITH HOMEMADE BROWN BREAD
(1,1A,7,9,10,12)

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

MAIN COURSES

LOIN OF BACON
SERVED WITH BUTTERY MASH, TWICE-COOKED SAVOY
CABBAGE, & PARSLEY SAUCE
(1,1A,7,9,10,12)

CHICKEN BREAST
STUFFED WITH POTATO & SPRING ONION, SERVED WITH
FRESH MARKET VEGETABLES & GRAVY
(1,1A,7,9,12)

DEEP-FRIED FILLET OF PLAICE
SERVED WITH HOME-MADE CHIPS & TARTAR SAUCE
(1,1A,3,4,6,7,10,12)

DESSERT

CHOCOLATE FUDGE CAKE
SERVED WITH ICE CREAM
(1,1A,3,7)

HOME-MADE WARM APPLE CRUMBLE
SERVED WITH ICE CREAM
(1A,3,6,12)

MENU 5

2 COURSE MENU **€35.95** | 3 COURSE MENU **€41.95**

STARTERS

WARM GOATS CHEESE SALAD
SERVED ON A BED OF MIXED LEAVES WITH WALNUTS, CARAMELISED PEARS
& SUN-DRIED TOMATOES WITH BALSAMIC VINEGAR DRESSING
(1, 1A, 7, 8C,9, VT)

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

MAIN COURSES

HOMEMADE CHICKEN & HAM PIE
SERVED IN A CREAMY WHITE WINE SAUCE,
WITH HOMEMADE CHIPS & SALAD GARNISH
(1A,6,7, 9,12)

DEEP-FRIED FILLET OF PLAICE
SERVED WITH HOME-MADE CHIPS AND TARTAR SAUCE
(1,1A1C,3,4,6,7,10,12)

IRISH LAMB STEW
CHUNKS OF BRAISED IRISH LAMB, POTATO, CARROT, CELERY, LEEKS, AND
HERBS. SERVED WITH HOMEMADE BROWN BREAD
(1,1A,1C,7,9,12)

DESSERT

WARM APPLE CRUMBLE
SERVED WITH ICE CREAM
(1,1A,3,7,8,12)

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

MENU 6

2 COURSE MENU **€37.95** | 3 COURSE MENU **€43.95**

STARTERS

SOUP OF THE DAY
SERVED WITH HOMEMADE BROWN BREAD
(1,1A,7,9,10,12)

CARAMELISED PEAR BLUE CHEESE TART
SLICED PEARS TOPPED WITH BLUE CHEESE, SERVED IN A SAVOURY PASTRY TART WITH MIXED LEAVES & MANGO CHILLI DRESSING
(1A 3 7 9 10 V)

MAIN COURSES

CHICKEN BREAST
STUFFED WITH GARLIC HERB BUTTER SAUCE, COATED IN BREADCRUMBS, SERVED WITH HOMEMADE CHIPS & SIDE SALAD
(1,1A,7,12)

COTTAGE PIE
MINCED IRISH BEEF WITH CARROTS, CELERY, AND HERBS IN GRAVY, TOPPED WITH CHEESE & MASHED POTATO SERVED WITH MARKET VEGETABLES
(1,1A,7,9,12)

BEER-BATTERED FRESH COD
SERVED WITH CHIPS, MUSHY PEAS, & TARTAR SAUCE
(1,1A,1C,4,7,10,12)

DESSERT

WARM APPLE CRUMBLE
SERVED WITH ICE CREAM
(1,1A,3,7,8,12)

STICKY TOFFEE PUDDING
SERVED WITH CREAM
(1,1A,3,7,12)

MENU 7

2 COURSE MENU **€45.95** | 3 COURSE MENU **€51.95**

STARTERS

SOUP OF THE DAY
SERVED WITH HOMEMADE BROWN BREAD
(1,1A,7,9,10,12)

DEEP-FRIED BRIE SALAD
SERVED WITH CRANBERRY SAUCE & MIXED LEAVES
(1,1A,7,10,12,)

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

MAIN COURSES

BEEF & GUINNESS PIE
BRAISED BEEF SLOW-COOKED WITH GUINNESS,
SERVED WITH MASH & VEGETABLES
(1,1A,1C,7,9,12)

IRISH STEW
SLOW-COOKED IRISH LAMB WITH ROOT VEGETABLES
SERVED WITH HOMEMADE BROWN BREAD
(1,1A,6,7,9,12)

GRILLED DARNE OF SALMON
TOPPED WITH CREAMY GARLIC SAUCE,
SERVED WITH MASH & MARKET VEGETABLES
(1,1A,6,7,9,12)

DESSERT

WARM APPLE CRUMBLE
SERVED WITH FRESH CREAM
(1,1A,3,7,8,12)

PEACH MERINGUE
SERVED WITH ICE CREAM
(3,7,12)

MENU 8

2 COURSE MENU **€47.95** | 3 COURSE MENU **€53.95**

STARTERS

SOUP OF THE DAY
SERVED WITH HOMEMADE BROWN BREAD
(1,1A,7,9,10,12)

BLACK PUDDING & APPLE SALAD
SERVED ON A BED OF MIXED LEAVES WITH MANGO & CHILI DRESSING
(1,1A,1B,1C,10,12)

BOSTON PRAWNS
SERVED WITH MARIE ROSE SAUCE ON A BED OF BABY GEM LETTUCE
(1,1A,3,6,9,10,12,14)

MAIN COURSES

BEEF & GUINNESS PIE
BRAISED BEEF SLOW-COOKED WITH GUINNESS,
SERVED WITH MASH & MARKET VEGETABLES
(1,1A,1C,7,9,12)

PAN FRIED CHICKEN SUPREME
SERVED ON A BED OF MASH WITH ROASTED VEGETABLES
& RED WINE SAUCE
(1,1A,7,12)

GRILLED HAKE FILLET
SERVED ON A BED OF MASH WITH
MARKET VEGETABLES AND LEMON SAUCE
(1,4,7,12)

DESSERT

WARM APPLE CRUMBLE
SERVED WITH ICE CREAM
(1,1A,3,7,8,12)

STRAWBERRY & KIWI PAVLOVA
SERVED WITH ICE CREAM
(1,3,7,12,VT)

MENU 9

2 COURSE MENU **€60.95** | 3 COURSE MENU **€66.95**

STARTERS

SOUP OF THE DAY
SERVED WITH HOMEMADE BROWN BREAD
(1,1A,7,9,10,12)

SMOKED SALMON
SERVED ON BROWN BREAD WITH MIXED LEAVES & LEMON DRESSING
(1,1A,4,7,12)

CARAMELISED PEAR & BLUE CHEESE TARTLET
SLICED PEARS, TOPPED WITH BLUE CHEESE & SERVED IN A SAVOURY PASTRY TART WITH MIXED LEAVES & MANGO CHILLI DRESSING
(1A 3 7 9 10 V)

MAIN COURSES

8OZ RIB-EYE STEAK
SERVED WITH MUSHROOMS, ONIONS, HOMEMADE FRIES & PEPPER SAUCE
(1A,3,6,7,9,12)

PAN-FRIED CHICKEN SUPREME
SERVED ON A BED OF MASH WITH ROASTED VEGETABLES & RED WINE SAUCE
(1A,6,7,9)

SALMON DARNE
TOPPED WITH HOLLANDAISE SAUCE, SERVED WITH CREAMY MASH, & FRESH MARKET VEGETABLES
(1,1A,6,7,9,12)

DESSERT

HOMEMADE RHUBARB & STRAWBERRY CRUMBLE
SERVED WITH ICE CREAM
(1,1A,6,7)

FERRERO ROCHER CHEESECAKE
SERVED WITH ICE CREAM
(1,1A,7,8)

MENU 10

2 COURSE MENU **€66.95** | 3 COURSE MENU **€71.95**

STARTERS

SOUP OF THE DAY
SERVED WITH HOMEMADE BROWN BREAD
(1,1A,7,9,10,12)

CAPRESE SALAD
MOZZARELLA, RIPE TOMATOES, BASIL, SEASONED WITH OLIVE OIL
& SALT, SERVED WITH FRESH BASIL DRESSING
(7.9.10.12.VT)

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

MAIN COURSES

ROAST RIB OF BEEF
SERVED WITH MASH POTATOES, MARKET VEGETABLES
& HOMEMADE GRAVY
(1,1A,7,12)

TURKEY & HAM
SERVED WITH MASH POTATOES, MARKET VEGETABLES, POTATO
CROQUETTES, CRANBERRY SAUCE & HOMEMADE GRAVY
(1A,1C,4,6,7,9,12)

PAN-FRIED FRESH SALMON
SERVED ON A BED OF GREENS WITH LEMON BUTTER DRESSING
(1,1A,3,4,7,12)

DESSERT

WARM APPLE CRUMBLE
SERVED WITH ICE CREAM
(1A,3,7,8,12)

STRAWBERRY & KIWI PAVLOVA
SERVED WITH ICE CREAM
(1,3,7,VT)