



THE MERCHANTS ARCH GROUP MENUS 2026

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

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GENERAL INFORMATION

This brochure features our Group Menus for 2026, 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 €26.00 | 3 COURSE MENU €28.95

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

BACON & CABBAGE

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

GOUJONS OF 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,3,4,7,10,12)

DESSERT

CHOCOLATE PROFITEROLES

CHOUX PASTRY STUFFED WITH CREAM AND TOPPED WITH CHOCOLATE SAUCE
(1,1A,3,7,12)

SELECTION OF ICE CREAM

VANILLA, CHOCOLATE & STRAWBERRY
(7)

MENU 2

2 COURSE MENU €27.00 | 3 COURSE MENU €31.95

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 MASH AND SERVED WITH VEGETABLES
(1,1A,1C,4,7,10,12)

4OZ CHEESE BURGER & CHIPS

SERVED WITH LETTUCE, TOMATO & CHIPS
(1,1A,3,4,7,12)

WARM CAJUN CHICKEN CAESAR SALAD

SERVED WITH BACON AND COS LETTUCE AND CROUTONS AND
HOMEMADE CAESAR DRESSING
(1,1A,3,4,7,10,12)

DESSERT

CHOCOLATE PROFITEROLES

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

SELECTION OF ICE CREAM

VANILLA, CHOCOLATE & STRAWBERRY
(7)

MENU 3

2 COURSE MENU €28.00 | 3 COURSE MENU €33.95

STARTERS

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

MUSHROOM VOL-AU-VENT
PUFF PASTRY FILLED MUSHROOM AND CREAM SAUCE
TOPPED WITH SPRING ONIONS
(1,1A,6,7,9,10,12,VT)

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 CREAM
VANILLA, CHOCOLATE & STRAWBERRY
(7)

MENU 4

2 COURSE MENU **€31.95** | 3 COURSE MENU **€37.95**

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, AND
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,
AND PARSLEY SAUCE
(1,1A,7,9,10,12)

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

MERCHANT'S SEAFOOD PIE
SMOKED SALMON, SMOKED & UNSMOKED WHITE FISH IN A WHITE CREAMY
SAUCE, TOPPED WITH MASH AND SERVED WITH VEGETABLES
(1,1A,4,6,7,9,10,12)

DESSERT

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

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

MENU 5

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

STARTERS

WARM CAJUN CHICKEN CAESAR SALAD
COS LETTUCE TOSSED WITH GARLIC CROUTONS AND FINELY DICED
BACON WITH HOMEMADE DRESSING
(1,1A,3,4,7,10,12)

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

MAIN COURSES

MERCHANT'S SEAFOOD PIE
SMOKED SALMON, SMOKED & UNSMOKED WHITE FISH IN A WHITE CREAMY
SAUCE, TOPPED WITH MASH AND SERVED WITH VEGETABLES
(1,1A,1C,4,6,7,9,10,12)

PAN-FRIED CHICKEN BREAST
SERVED WITH MASH, FRESH MARKET VEGETABLES AND
MUSHROOM TARRAGON CREAM SAUCE
(1,1A,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)

MENU 6

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

STARTERS

SOUP OF THE DAY

SERVED WITH HOMEMADE BROWN BREAD
(1,1A,7,9,10,12)

DEEP FRIED BRIE SALAD

SERVED WITH CRANBERRY SAUCE AND MIXED LEAVES
(1,1A,7,10,12,VT)

MAIN COURSES

STUFFED BREAST OF CHICKEN

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

COTTAGE PIE

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

BEER-BATTERED FRESH COD

SERVED WITH CHIPS, MUSHY PEAS, AND 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 €43.95 | 3 COURSE MENU €49.95

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 AND 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 HOLLANDAISE SAUCE, SERVED WITH MASH AND
MARKET VEGETABLES
(3,4,7,9,12)

DESSERT

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

CHOCOLATE FONDANT
SERVED WITH ICE CREAM
(1,1A,3,7,8,12)

MENU 8

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)

BLACK PUDDING & APPLE SALAD

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

DEEP FRIED BRIE SALAD

SERVED WITH CRANBERRY SAUCE AND MIXED LEAVES
(1,1A,7,10,12)

MAIN COURSES

BEEF & GUINNESS PIE

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

PAN FRIED CHICKEN SUPREME

SERVED ON A BED OF MASH WITH ROASTED VEGETABLES
AND RED WINE SAUCE
(1,1A,7,12)

GRILLED HAKE FILLET

SERVED ON A BED ON 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 €58.95 | 3 COURSE MENU €64.95

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 AND LEMON DRESSING
(1,1A,4,7,12)

DEEP FRIED BRIE SALAD

SERVED WITH CRANBERRY SAUCE AND MIXED LEAVES
(1,1A,7,10,12)

MAIN COURSES

BRAISED LAMB SHANK

COOKED IN RED WINE SAUCE WITH ROSEMARY SERVED WITH MASH
POTATOES AND ROSTED VEGETABLES IN RED WINE GRAVY
(7,12)

TURKEY & HAM

SERVED WITH VEGETABLES, POTATO CROQUETTES,
CRANBERRY SAUCE AND HOMEMADE GRAVY
(1,1A,1C,3,7,9,12)

SALMON DARNE

SERVED WITH CREAMY MASH, FRESH MARKET VEGETABLES
AND LEMON SAUCE
(1,4,7,12)

DESSERT

WARM APPLE CRUMBLE

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

LIME & MANGO CHEESECAKE

SERVED WITH FRESH CREAM
(1,1A,7,8)

MENU 10

2 COURSE MENU €64.95 | 3 COURSE MENU €69.95

STARTERS

SOUP OF THE DAY

SERVED WITH HOMEMADE BROWN BREAD
(1,1A,7,9,10,12)

PAN-FRIED PRAWNS

PAN-FRIED PRAWNS TOSSED IN GARLIC, DRIZZLED WITH HARISSA DRESSING,
SERVED ON A BED OF LEAVES WITH MANGO AND CHILI DRESSING
(,2,11,12)

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
AND HOMEMADE GRAVY
(1,1A,7,12)

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
(1,1A,7,12)

PAN-FRIED FRESH SALMON

SERVED ON A BED OF GREENS WITH HOLLANDAISE SAUCE
(1,1A,3,4,7,12)

DESSERT

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

BANOFFEE PIE
SERVED WITH ICE CREAM
(1A,3,7,8,12)