



MERCHANTS

1688

Here at Merchants 1688 we enjoy the very best that the North-West has to offer. From our Cumbrian beef and game to our Fleetwood fish; our Lancashire cheeses to our favourite Lunesdale breweries and Lake District spirits - everything is locally sourced to ensure the very best in taste and quality.

Of course, great food is more than just good ingredients. Our head chef Phill, and his team, have created a fantastic selection of seasonal dishes for you to enjoy this autumn.

Appetisers

Honey and mustard glazed Cumberland sausages	£2.50
Marinated olives	£2.50
Warm focaccia with balsamic and olive oil dip	£2.50

Starters

Morecambe Bay Potted Shrimps	£8.00
Served warm with freshly sliced brown bread and dressed salad leaves.	
Chef's Soups of the Day (V)	£4.00
A choice of 2 homemade soups served with crusty brown bread and chive butter.	
Roasted Mussels	£8.00
With piccolo tomatoes and chorizo in a light fish consommé, served with warm sourdough bread.	
Warm Smoked Gressingham duck breast salad	£7.00
Slices of warm smoked Gressingham duck breast with caramelised clementine's, pea shoots and radish. Served with a cranberry relish.	
Beetroot, Lentil and Butternut Squash Spring Rolls	£6.50
Served with a warm brie and chive fondue.	
Quinoa Salad with Fennel and Orange	£6.00
Quinoa, coriander and pomegranate salad served with saffron infused fennel and orange segments. Finished with a tahini dressing.	
Chicken Liver Parfait	£6.50
Served with toasted brioche bread, an apple and saffron chutney and a mixed leaf salad.	
Antipasti	£10.00
Prosciutto, Salami and Bresaola served with sun-dried tomatoes, olive tapenade, a salad garnish and a tomato and basil focaccia bread – ideal for two to share.	

Vegetarian Dishes

Beetroot and Goats Cheese Parcels. £13.00

Roast beetroot, creamy goats cheese and baby spinach encased in puff pastry and oven baked. Served with rosemary potatoes, a rocket, pine nut and cherry tomato salad and a light white wine and cream sauce.

Wild Mushroom Open Lasagne £12.00

Lasagne Verde layered with sautéed wild mushrooms, spinach and shallots bound in a cream, white wine and herb sauce. Finished with parmesan shavings and served with a warm caprese salad.

Linguine (V) £9.00

Sun-dried tomato, roasted peppers in a pesto sauce mixed with linguine pasta and served with garlic focaccia bread.

Add chicken to this dish £1.50

Bean Burger (V) £8.00

Lightly spiced bean burger served on a glazed brioche bun with our chilli relish and chunky chips.

Add Tasty Lancashire cheese or Lancashire Blue cheese £1

Quinoa Risotto with Butternut Squash,
Spinach and Broad Beans £15.00

Bound in a fresh tomato and herb sauce, topped with pea shoots and parmesan shavings.

Fish Dishes

Salmon Nicoise £12.50

Oven roast salmon fillet drizzled with a lemon and chive vinaigrette, served on a salad of new potatoes, green beans, olives, and hard-boiled egg.

Pan-Fried Sea Bass Fillet £14.00

Served with tarkas dahl, coriander salad and savoy cabbage, finished with a cumin butter dressing.

Catch of The Day £14.00

See our specials board for the fish of the day, served with buttered new potatoes, green beans and a lemon and thyme cream sauce.

Please note: the cooking time for these dishes will be longer, but it'll be worth the wait!

Meat Dishes

Cumbrian Fillet of Beef £19.50

Prime 6oz Cumbrian beef fillet cooked to your liking, served with caramelised shallots, celeriac puree, sautéed potatoes and a port jus. Topped with an all butter and herb pastry twist.

Pan-Fried Venison Haunch Steak £17.00

Served pink with roast and pureed beetroot, wild mushrooms, confit new potatoes and a rich venison sauce.

Merchants' Burger £10.00

Ground beef with onion, lightly spiced and served on a glazed brioche bun with chunky chips and our chilli relish.

Lune Valley Lamb Rump £16.00

Pan roast rump of lune valley lamb, served medium with rhubarb compote, caramelised shallots, potato croquettes, Chantonay carrots and a red wine reduction.

Lancashire Hotpot £10.50

Locally bred lamb, slowly braised with vegetables, rosemary and thyme, topped with crispy potatoes and served with braised red cabbage and rosemary baked focaccia bread.

10oz Pavé Rump Steak £17.00

Cumbrian fell bred and cooked to your liking this lean rump steak is served with sautéed green beans, carrot puree and garlic sautéed potatoes.

Add a sauce to any of our steaks for £2.00

Choose from Creamy Peppercorn, Lancashire blue cheese, red wine and wild mushroom sauce or garlic and rosemary.

Please note: the cooking time for these dishes will be longer, but it'll be worth the wait!

Meat Dishes

Pan-Roast Pheasant Breast	£14.50
Served with fondant potatoes, sugar snap peas, orange and onion marmalade, pan juices.	
Crispy Pork Tenderloin	£14.50
Tender pork tenderloin stuffed with apple and black pudding and coated in oatflakes. Pan fried and served with Lancashire cheese and herb mashed potato, sautéed leeks and green beans. Finished with a wholegrain mustard cream sauce.	
Roast Free Range Chicken Breast	£14.00
With wild mushrooms, spring onions, crushed new potatoes and finished with a tarragon and shallot cream sauce.	
Duck Nicoise	£13.50
Pan roasted duck breast drizzled with a raspberry vinaigrette, served on a salad of new potatoes, green beans, olives, and hard-boiled egg.	
Oven Roast Gressingham Duck Breast	£16.00
Dusted in Chinese 5 spice and cooked pink. Served with confit fig and fennel, wilted red chard and potato wedges. Finished with a red wine and fennel infused duck jus.	

Please note: the cooking time for these dishes will be longer, but it'll be worth the wait!

Side Dishes

Hand cut Maris Piper chips	£2.50
Garlic bread	£2.00
Seasonal vegetables	£2.50
Side salad	£2.00
Crusty brown bread and butter	£1.00
Basket of focaccia bread	£2.00

Lunch Menu - Available 12-6pm

Fish and Chips	£10.50/£6.50*
Fresh Haddock from Fleetwood deep fried in ale batter and served with our hand cut chips and mushy peas.	
Lancashire Hot Pot	£10.50/£6.50*
Locally bred lamb slowly braised with vegetables, rosemary and thyme, topped with crispy potatoes served with red cabbage and rosemary baked focaccia bread.	
Trio of Sausage	£10.50/£6.50*
Pork and leek, Venison and Toulouse garlic sausages served on our homemade herb mashed potato with a rich onion gravy, finished with parsnip crisps and crispy fried sage.	
Pie of the Week	£10.50
See our specials board for this week's pie or ask a member of our team-topped with short crust pastry, served with twice cooked Maris piper chips and mushy peas.	
Linguine (V)	£9.00 / £5.50*
Sun-dried tomato, roasted peppers and thyme in a cream and garlic sauce mixed with linguine pasta and served with garlic focaccia bread. Add chicken to this dish £2.00	
Merchants' Burger	£10.00/£6.00*
Ground beef with onion, lightly spiced and served on a glazed brioche bun with chunky chips and our chilli relish.	
Bean Burger (V)	£8.00
Lightly spiced bean burger served on a glazed brioche bun with our chilli relish and chunky chips.	
Add Tasty Lancashire cheese, Lancashire Blue cheese or bacon to your burger for £1 each.	
Chicken Caesar Salad	£8.00
Tender pieces of chicken breast, Cos lettuce and garlic croutons, in a rich Caesar dressing served with parmesan shavings. Served with or without anchovies.	
Cheese salad (V)	£7.50
With lettuce, cherry tomatoes, red onion, mixed peppers and an olive oil vinaigrette - and your choice of cheese: Tasty Lancashire, Lancashire Blue or Lancashire with apple, cinnamon and raisin.	

*Smaller portions available - perfect for a smaller appetite

Lunch Menu - Available 12-6pm

Sandwiches

All of our freshly prepared sandwiches are available on a choice of fresh breads, served with a salad garnish and home-made coleslaw. Choose from rosemary focaccia, sun-dried tomato and basil focaccia, crusty brown sliced bread, white panini or gluten free sliced bread.

Bacon and Lancashire smoked cheese	£5.50
Pulled Pork with barbeque sauce	£6.00
Chicken Club with bacon, lettuce, tomato & mayonnaise	£6.00
Tasty Lancashire Cheese and sun-dried tomatoes (V)	£5.00
Hummus with Garlic Roasted Vegetables (V)	£5.50
Prawns with a lime mayonnaise	£6.00
Pulled Roast Ham with Piccalilli	£6.00
Smoked salmon and cream cheese	£6.00
Add soup or chips to your sandwich	£2.00

Cheese and Deli

Ploughman's Platter **£7.50**
Roast ham, pork pie, celery, apple and your choice of one cheese from the list below with pickles and crusty brown bread

Cheese Board (V) **£7.00**
Two cheeses served with focaccia breads, chive butter, Bramley apple chutney and mixed leaves. Choose from tasty Lancashire, French Brie, halloumi, goats cheese, Lancashire Blue cheese, feta, smoked Lancashire cheese or Lancashire with apple, cinnamon and raisin.

Add extra cheese for £2.20 each, or deli items as priced below

Olives	£2.50	Piccalilli	£1	Hummus	£1.50
Prosciutto	£2	Salami	£2	Bresaola	£2
Pulled ham	£2	Pork pie	£1.50	Extra bread	£1.50
Olive tapenade	£1.20	Sun-dried tomatoes	£2.60		

Afternoon Tea

Treat yourself to a luxury Afternoon Tea at the Merchants, **served 12-4pm daily**.

Sandwiches include Scottish smoked salmon with cream cheese, honey roast ham and wholegrain mustard, free range egg mayonnaise with watercress.

And to follow, a traditional fruit scone, with freshly whipped cream, strawberry preserve, a chocolate éclair, caramel shortcake and Victoria sponge cake.

Enjoy with Atkinson's tea or coffee for £15.00, or with a glass of Prosecco for £20.00

Dessert

Homemade sticky toffee pudding With toffee sauce and cream, ice cream or custard	£4.50
Lemon, almond and mascarpone cheesecake on a biscuit base	£4.50
Warm chocolate fudge brownie Served with a chocolate and toffee sauce and vanilla ice cream.	£4.50
Locally made scone With fruit compote, freshly whipped cream and butter	£3.50
Cheese and biscuits Lancashire Blue and Tasty Lancashire cheeses served with cider apple chutney, celery, mixed leaves and biscuits	£4.50
Locally made 'English Lakes' Ice Cream: Two or three scoops as priced - choose from Madagascan vanilla, crushed strawberry, death by chocolate, maple and walnut, rum & raisin, apple crumble, lemon sorbet, raspberry sorbet, orange sorbet.	£2.50 / £3.50

Coffee, Hot Drinks and Aperitifs

Cockburn's Fine Ruby Port	£3.20		
Colheita 1992 Tawny Port	£3.80		
Courvoisier VS Cognac	£2.90		
'H' by Hine	£3.50		
Baron De Sigognac 20yr	£4.50		
Concha Y Toro Sauvignon Blanc dessert wine	£5.50		
	Or £17.00 per 35cl bottle		
Espresso	£2.00	Caffe Latte	£2.00
Americano	£2.50	Cappuccino	£2.50
Liqueur Coffee	£4.95	Mocha	£3.00
Luxury Hot Chocolate	£2.80	Macchiato	£2.00
Atkinson's tea	£1.80	Herbal teas	£2.00

