



MERCHANTS
1688

Early Bird Menu

Available Wednesdays and Thursdays 4-6pm

To Start

Soup of the Day, crusty brown bread and chive butter.

Chicken liver parfait, served with toasted brioche bread, an apple and saffron chutney and a mixed leaf salad.

Beetroot, lentil and butternut squash spring rolls, served with a warm brie and chive fondue.

Main Courses

Roasted free-range chicken breast, served with wild mushrooms, spring onions, crushed new potatoes and finished with a tarragon and shallot cream sauce.

Pan-fried sea bass fillet, served with tarka dahl, coriander salad and savoy cabbage, finished with a cumin butter dressing.

5oz Rump Steak Cooked to your liking, served with garlic sautéed potatoes, green beans and carrot puree.

Roast beetroot, creamy goats cheese and baby spinach parcels, 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.

Dessert

Homemade Sticky Toffee Pudding with cream, custard or vanilla ice cream
Lemon, Almond and Mascarpone cheesecake

Warm Chocolate Fudge Brownie, chocolate toffee sauce and vanilla ice cream
Local Cheese and Biscuit Selection

English Lakes Ice Cream; either two or three scoops of Madagascan Vanilla, crushed strawberry, death by chocolate, maple and walnut, apple crumble, rum and raisin, and lemon, raspberry or orange sorbet.

2 courses £15.00

3 courses £18.00