



MERCHANTS  
1688

## **Early Bird Menu**

*Available Wednesdays and Thursdays 4-6pm*

### **To Start**

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

**Goats cheese, grape and pecan crostini**, Toasted sourdough bread topped with warm goats cheese, caramelised grapes, crushed pecans and drizzled with honey.

**Warm asparagus and blue cheese tart**, served with a pickled pear, walnut salad and fresh pea shoots.

### **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*